

KINETIC PARAMETER ESTIMATION IN PREPACKAGED FOODS
SUBJECTED TO DYNAMIC THERMAL TREATMENTS

By

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KINETIC PARAMETER ESTIMATION IN PREPACKAGED FOODS SUBJECTED TO DYNAMIC THERMAL TREATMENTS

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Consumer demand for higher quality processed foods provides an impetus for designing processes that are less detrimental to product quality, while maintaining adequate levels of security from food borne illness. Thermal process design requires knowledge kinetic parameters of food constituents that affect product safety and quality.

The purpose of this study was to develop a method for estimating product and process specific thermal kinetic parameters. The method, referred to as the Paired Equivalent Isothermal Exposures (PEIE) method, may be applied to products that heat non-uniformly under non-isothermal heating conditions. Such conditions are typical with thermally processed prepackaged foods.

The research was performed in four phases: (1) development of the PEIE method for the case of foods and/or samples that heat uniformly, (2) assessment of approaches to heat transfer simulation for foods that do not heat uniformly, (3) development of the PEIE method for the case of foods that do not heat uniformly and (4) demonstration of one potential application of the PEIE method involving hybrid irradiation/thermal process design.

The PEIE method was used to quantify the impact of irradiation pretreatment on the thermal sensitivity of *Bacillus stearothermophilus* (NCA 1518) spores in canned pea puree. Cans of inoculated puree were irradiated with x-rays at 0, 1.0 and 3.0 kGy at an electron linear accelerator facility prior to thermal treatment in a vertical still-cook retort. Enhanced thermal sensitivity was apparent from changes in Arrhenius kinetic parameters that described the rate of inactivation of the spores as a function of temperature. Mean rate constants, $k_{121.1}$, at 121.1°C and activation energy values, E_a , for spores in pea puree pretreated with 0, 1.0 and 3.0 kGy were 0.26, 0.28 and 0.38 min^{-1} and 250, 200 and 200 kJ/mol, respectively. Thermal processes designed to provide a 5 log cycle reduction in spore count were shown to require F_0 values of 44.5, 41.0 and 30.0 minutes, respectively. Retort process simulations indicated that irradiation offered the potential for significant thermal process reductions. Steam shut-off times of 72, 65 and 54 minutes, corresponding to products treated with 0.0, 1.0 and 3.0 kGy, respectively, were estimated for subsequent thermal treatment at 121.1°C.

CHAPTER 1 INTRODUCTION

Thermal processing is one of the most widely used methods of food preservation today. The principal objective of thermal processing is microbial inactivation by heat. Thus, thermal process design requires consideration of microbial inactivation kinetics and heat transfer principles. Since foods are very sensitive to environmental factors, especially temperature, relatively poor product quality is often the consequence of thermal processing. Consumer demand for higher quality processed foods provides an impetus for designing processes that are less detrimental to product quality, while maintaining adequate levels of security from food borne illness.

Improving thermal processing equipment, operational techniques, and/or process design methods can contribute to higher quality thermally processed foods. Significant improvements in equipment and operational techniques have been made throughout this century. Relatively recent developments in computer automation technology have also contributed. However, methods of designing thermal processes remain virtually unchanged.

Although it is now generally known that microbial inactivation kinetic parameters are functions of various external factors, the thermal processing industry continues to treat such parameters as immutable (Perkins et al., 1975). Examples of

external factors that influence inactivation kinetics include (1) conditions during sporulation, (2) conditions of spore recovery, (3) physical treatment of spores, and (4) the particular chemistry of the suspending medium. Since microbial inactivation parameters are product and process specific, efforts should be made to understand how such conditions affect thermal processing requirements. Additionally, methods such as irradiation are available that enhance sensitivity of microorganisms to heat. Accurately accounting for sensitized organisms in thermal process design could allow for significant reductions in thermal process severity. Therefore, methods are required that allow determination of product and process specific thermal kinetic parameters.

The purpose of this study was to develop a method for estimating thermal kinetic parameters on a product and process specific basis. This approach requires a departure from traditional procedures, because it relies on survivor experiments performed in-situ. Since foods may or may not heat uniformly and processes are seldom isothermal, such methods need to account for such situations.

The research was performed in four phases: (1) development of the method for the case of uniformly heating foods, (2) assessment of approaches for heat transfer simulation in foods that do not heat uniformly, (3) development of the method for the case of foods that do not heat uniformly, and (4) application of the method for designing thermal treatments when a nonuniformly heating product was pretreated with relatively mild doses of ionizing radiation. Each phase of the work is reported separately in chapters 2, 3, 4 and 5. Overall concepts are progressively built from chapter to chapter, however, each chapter was prepared as a complete conceptual unit.

The purpose of this format was to facilitate submission of the chapters, as independent entities, to scientific journals for hopeful publication as refereed articles. The benefit of this format is that each chapter may be read independently. This comes at the cost of some redundancy when covering the work in its entirety, since each chapter contains independent background material. Chapter 6 provides conclusions and implications relevant to the entire work and all references were compiled into one section at the end.

CHAPTER 2

KINETIC PARAMETER ESTIMATION IN FOODS THAT HEAT UNIFORMLY

Introduction

The Equivalent Point Method (EPM) was developed by Swartzel (1982) in order to facilitate design of continuous flow ultra-high temperature (UHT) processes. Subsequently, it was suggested that the EPM offered a reliable means for determining kinetic parameters from dynamic thermal processing conditions (Swartzel, 1984). The EPM has been used in kinetic analysis and thermal assessment of continuous flow systems (Wescott et al., 1995; Berry, et al., 1990; Sadeghi and Swartzel, 1990; Swartzel, 1986; Swartzel and Jones, 1985). The EPM was recognized as, "a significant advance in the application of food technology to food production" (Giese, 1994, p. 94), which contributed to earning the Industrial Achievement Award from the Institute of Food Technologists in 1994. This recognition is a testament to the value of practical non-isothermal methods for kinetic parameter estimation to the food industry.

Two approaches are commonly used to obtain thermal kinetic parameters that involve either isothermal or non-isothermal experiments (Lenz and Lund, 1980). The isothermal approach is used more often, due to conceptual simplicity. However, the approach is often criticized for unavoidable thermal lags, inconveniently small sample sizes and a limited temperature range from which to select sufficiently different isothermal conditions (Welt et al., 1993). In fact these problems confound each other

since thermal lags become more prevalent as either sample size or selected isothermal temperature increases.

The isothermal approach may be preferable when the goal is reaction order determination (Constantinou, 1994). Although reactions of primary interest in food processing often involve complex mechanisms and multiple pathways, it is well known that most of these reactions follow *apparent* first-order kinetics with Arrhenius temperature dependence (Labuza, 1979). Since thermal process design often involves the assumption of first-order kinetics with Arrhenius temperature dependence, there is room for expanded use of the non-isothermal approach in kinetic parameter estimation.

Non-isothermal approaches for kinetic parameter estimation are attractive because they are specifically designed to deal with thermal transients. This not only eliminates much of the experimental tedium associated with the isothermal approach, but also allows for determination of kinetic parameters from realistic processing conditions. Since food chemistry is very sensitive to thermal exposure and food chemistry influences the kinetic behavior of food constituents (microorganisms), kinetic parameters obtained from realistic processing conditions may be more appropriate for use in food process design. The use of non-isothermal methods is limited, however, due to increased complexity of data analysis. Several non-isothermal methods for kinetic parameter estimation have been described (Nasri et al., 1993; Lenz and Lund, 1980; Hayakawa et al., 1969).

As proposed by Swartzel (1984) the EPM represented an easy-to-use non-isothermal method for kinetic parameter estimation. Consistent with the name, the

method suggests that an equivalent isothermal process may be obtained for any dynamic thermal process. This concept, in-and-of-itself, is not new to food engineers, as processes designed to provide a specified sterilizing value (number of log cycles that the concentration of the target organism is reduced) are designed to achieve a specific F_0 value (equivalent time at 121.1°C for a given target microorganism) (Teixeira, 1992).

The F_0 value provides a means to equate a dynamic process to an equivalent isothermal process for a particular target organism. The isothermal process may be described as an idealized rectangular pulse, where the product is instantaneously and uniformly heated to the isothermal temperature, held at this temperature for a certain amount of time, and then instantaneously and uniformly cooled to a non-lethal (non-reacting) temperature. If we say the F_0 of a dynamic process is 5 minutes, we are saying that the lethality (extent of reaction) of the target organism (reactant) is equivalent to what would have been observed under isothermal conditions at 121.1°C (250°F) for 5 minutes. Notice that two pieces of information are required in order to specify an F_0 value, (1) a particular reactant represented by its kinetic parameters and (2) an arbitrarily specified time or temperature. Selection of the temperature 121.1°C (250°F) is a matter of adopted convention, since this is the temperature at which many industrial sterilizers are operated.

Mathematically, the only difference between the EPM and F_0 value method is that the EPM does not involve an arbitrarily specified time or temperature. Thus, the method must provide a means to satisfy this additional degree of freedom. The EPM

appears to be much more powerful, however, since it is claimed to be able to specify an isothermal process that is universally applicable to all reactants that follow Arrhenius kinetics. This universality was implied by the assumption that the equivalent point "is independent of the E_a [activation energy] value" (Swartzel, 1984, p. 804). Careful review of the development of the EPM in this work, however, revealed that this assumption is not valid, suggesting that the EPM should not be used for kinetic parameter estimation without further consideration.

The goal of this work was, (1) to describe and mathematically demonstrate the basis for questioning the assumption related to the universality of an equivalent point, (2) to develop an alternative approach for kinetic parameter estimation from non-isothermal conditions, and (3) to demonstrate the new method with sample calculations.

Theory

The functional form of a first-order rate process is

$$\frac{dC}{dt} = -kC \quad (2-1)$$

where C is the concentration of a reactant at time, t , and k is the reaction rate constant.

Solving Eq. 2-1 by integration gives

$$\frac{C}{C_0} = e^{-k(t-t_0)} \quad (2-2a)$$

or equivalently,

$$\ln\left(\frac{C}{C_0}\right) = -k \cdot (t - t_0) \quad (2-2b)$$

The temperature dependence of the rate constant, k , may be described by the Arrhenius equation,

$$k = k_0 \cdot \exp\left\{\frac{-E_a}{R \cdot T}\right\} \quad (2-3)$$

where kinetic parameters k_0 and E_a are the pre-exponential factor and activation energy, respectively, R is the ideal gas law constant and T is absolute temperature.

Under isothermal conditions, the extent of a reaction may be determined directly by substituting Eq. 2-3 into Eq. 2-2:

$$\ln\left(\frac{C}{C_0}\right) = -k_0 \cdot \exp\left\{\frac{-E_a}{R \cdot T}\right\} \cdot (t - t_0). \quad (2-4)$$

In order to determine the extent of a reaction under non-isothermal conditions Eq. 2-4 becomes

$$\ln\left(\frac{C}{C_0}\right) = -k_0 \cdot \int_{t_0}^t \exp\left\{\frac{-E_a}{R \cdot T(t)}\right\} dt. \quad (2-5)$$

At this point the EPM deviates from the F_0 value method. In order to determine the F_0 value for a dynamic process with respect to a target organism, the right-hand side of Eq. 2-5 is equated to the right-hand side of Eq. 2-4. The isothermal temperature, T , in Eq. 2-4 is arbitrarily set to 394.25 Kelvin (121.1°C), the known activation energy, E_a , of the target organism is substituted on both sides, and the resulting equation is solved for time, t , from Eq. 2-4. The equivalent time at 121.1°C is

referred to as the F_0 value of the dynamic process, with respect to the particular target organism (E_a value).

In a similar manner, the EPM equates Eq. 2-5 to Eq. 2-4, but introduces the extra step of normalizing the resulting equation by $-k_0$. The resulting equation takes the form

$$\frac{\ln\left(\frac{C}{C_0}\right)}{-k_0} = G = \int_{t_0}^t \exp\left\{\frac{-E_a}{R \cdot T(t)}\right\} dt = t_e \cdot \exp\left\{\frac{-E_a}{R \cdot T_e}\right\} \quad (2-6)$$

where G , as defined by Swartzel (1982), is the value obtained by evaluating the integral from the actual thermal history. As with the F_0 value method, the time, t_e , at isothermal temperature, T_e , comprises the equivalent isothermal exposure which would provide the same extent of reaction (lethality), as the dynamic thermal process.

Swartzel (1982) observed that straight-line equations of the form

$$\ln(t_e) = \ln(G) + \frac{E_a}{R \cdot T_e} \quad (2-7)$$

resulted when these G values were equated to the isothermal part of Eq. 2-6 (right-hand side). Using several of these equations from arbitrarily selected E_a values, Swartzel (1982) plotted the lines on an $\ln(t_e)$ versus $1/T_e$ plot and noticed that the lines had a tendency to intersect in a particular region of the plot. The effect was sufficiently convincing that Swartzel (1982) claimed that all such lines intersect at one point. Swartzel (1984, p. 804) noted situations where three or more lines did not intersect at

the same point, but attributed this to experimental uncertainty and loss of arithmetic precision during calculations:

Any accumulated error in the process (thermocouple calibration, data collection, determination of exponential integral, etc.) would be indicated with less than perfect intersections with three or more $\log(t)$ versus T lines. The intersection points of these lines may be evaluated by regression analysis to determine the most error free statistical intersection point for all lines.

Although the EPM specifies the need for more than one activation energy to define the equivalent process, algebra dictates that not more than two are actually necessary. Since an isothermal process is functionally represented as

$$G = t_e \cdot \exp\left\{\frac{-E_a}{R \cdot T_e}\right\}, \quad (2-8)$$

two sets of E_a - G values provide two equations in two unknowns, T_e and t_e , which may be solved as follows:

$$\begin{aligned} \ln(G_1) &= \ln(t_e) - \frac{E_{a1}}{R \cdot T_e} \\ -\ln(G_2) &= -\ln(t_e) + \frac{E_{a2}}{R \cdot T_e} \end{aligned} \quad (2-9a)$$

$$T_e = \frac{(E_{a2} - E_{a1})}{R \cdot \ln\left(\frac{G_1}{G_2}\right)}. \quad (2-9b)$$

Equivalent time, t_e , is found by back-substitution of the equivalent temperature, T_e , into either equation of Eq 9a.

In order for the equivalent point to be independent of E_a , all additional equations would have to provide the same solution. To see why this is not possible,

consider Eq. 2-6, Eq. 2-7 and Eq. 2-9. Equation 6 shows that for a given actual thermal history, $T(t)$, G is a monotonic function of E_a ; each different value of E_a yields a different and distinct value of G . With E_a and G defined, substitution into Eq. 2-7 yields one unique equation with two unknowns, t_e and T_e . Equation 9 shows that t_e and T_e may be specified from two different $E_a - G$ versions of Eq. 2-7 by solving them simultaneously. Since the two equations in Eq. 2-9a are independent and unique, their solution, or point of intersection, must also be unique. It is not possible for Eq. 2-9 to yield the same solution for any other pairs of independent equations derived from different E_a values. A rigorous proof of this statement was provided in Appendix A. Thus, it is not possible to specify a unique equivalent isothermal process from a dynamic thermal exposure that is universally applicable to all reactants.

An isothermal process derived from two E_a values may be interpreted as the equivalent exposure that would result in the same extents of reaction (lethalities) for reactants (microorganisms) characterized by the two respective E_a values. An isothermal process specified in this manner may be referred to as an equivalent isothermal exposure (EIE). The definition of an EIE differs from the F_0 value. The F_0 value provides an equivalent time at a given temperature, such that the same extent of reaction (lethality or sterilizing value) would be observed for reactants (microorganisms) characterized by the one E_a value used to determine the F_0 value. An EIE specifies an isothermal exposure (time and temperature) that would provide equivalent extents of reaction (lethality) for reactants characterized by the two E_a used to define the EIE.

EPM Example

The following example illustrates the dependence of the equivalent point on activation energy. As proposed, the EPM involves the following steps:

1. Record the dynamic temperature history.
2. Arbitrarily select several E_a values and determine corresponding G values by evaluating the integral in Eq. 2-6, using the actual thermal history.
3. Equate G values to the isothermal form of the equation (right most side of Eq. 2-6), using respective E_a values.
4. Generate straight line curves on a $\ln(t_e)$ versus $1/T_e$ plot, for each E_a - G equation.
5. Obtain the equivalent isothermal process from a unique intersection point.

Step 5 is the point of contention, as it shall be demonstrated that the lines generated in step 4 do not intersect at one point.

For the purpose of this example, we assumed that a food item was uniformly and non-isothermally heated from 0°C to 140°C over a total process time of 200 minutes, according to the following linear equation (see Fig. 2-1, Process a):

$$T(\text{Kelvin}) = 273 + 0.7t \quad (2-10)$$

where T is in Kelvin and t is in minutes. Activation energy, E_a , values of 30, 100 and 400 kJ/mol were arbitrarily selected for equivalent point calculations. The following integral was solved in order to calculate G values for each E_a value:

$$G = \int_0^{200} \exp\left\{\frac{-E_a}{R \cdot (273 + 0.7t)}\right\} dt \quad (2-11)$$

The integrals were numerically evaluated to a tolerance of 1×10^{-6} , using the programmable spreadsheet program, Excel (Microsoft Corp., Redmond, WA). An integration algorithm of Simpson's rule (Press et al., 1992) was used to program the spreadsheet using Visual Basic (Microsoft Corp., Redmond, WA). Calculated G values are shown in Table 2-1.

By plotting the three respective forms of Eq. 2-7, three points of intersection, representing three different isothermal processes, were obtained for each pair of E_a values (i.e. for E_a value pairs 1-2, 2-3 and 1-3). The equivalent isothermal processes obtained were 392.4 Kelvin for 87.8 minutes, 404.0 Kelvin for 67.5 minutes, and 406.8 Kelvin for 29.7 minutes, relating to activation energy pairs of 30 and 100, 30 and 400, and 100 and 400 kJ/mol, respectively. The spatial relationship of these intersection points is illustrated in Fig. 2-2. This example shows that one unique intersection point should not be expected to exist.

Thermocouple errors were not a factor here, as this was a mathematical exercise. Additionally, the same points of intersection were obtained when integration was performed to a tolerance of 0.01, indicating that precision of numerical integration and rounding errors did not alter the result significantly. Therefore, this example supports the conclusion that a unique equivalent isothermal process, independent of activation energy, should not be expected to exist. This suggests that kinetic parameter

estimates obtained with the EPM may not be accurate. Use of inaccurate kinetic parameter estimates could result in insufficient thermal process specifications.

Development of the Method of Paired Equivalent Isothermal Exposures (PEIE)

A method, referred to as Paired Equivalent Isothermal Exposures (PEIE), was developed for estimating kinetic parameters from dynamic thermal processes using the true nature of an equivalent isothermal exposure (EIE). For a given dynamic thermal exposure, the point of intersection of any two E_a - G lines on a $\ln(t_e)$ versus $1/T_e$ plot, specifies an EIE (time, t_e , at temperature, T_e) with respect to reactants characterized by the two particular E_a values used to specify the EIE. The method of PEIE exploits this definition to allow estimation of thermal kinetic parameters of a reactant that has been subjected to at least two dynamic thermal exposures. Since two E_a values are required to define an EIE from one dynamic thermal exposure, when one of the two E_a values is the apparent E_a value of the reaction, the corresponding isothermal rate constant, k^T , when plotted on an Arrhenius plot, must fall somewhere along the desired, but unknown Arrhenius curve. The other E_a value simply defines the location of this point along the Arrhenius curve. Thus, if the reaction-apparent E_a value is used to define EIE's from any pair of dynamic thermal exposures, the desired Arrhenius curve may be specified. The crux of the method of PEIE, therefore, is to find the reaction-apparent E_a value for all pairs of data related to dynamic thermal exposures. The method of PEIE's is iterative in nature, whereby an initial E_a guess is increasingly improved such

that corresponding EIE's result in points that converge to the appropriate Arrhenius curve.

Two examples of the PEIE method are provided to demonstrate (1) that the PEIE method is capable of finding the exact parameters used to generate simulated experiments and (2) that the method is capable of finding the best possible parameters using uncertain, but realistic extent-of-reaction data. The following steps outline the method of PEIE:

1. Record temperature histories and initial and final concentrations of a reactant from at least two dynamic thermal processes that result in different extents of reaction.
2. Arbitrarily select one E_a value, E_{a1} , and establish a scheme for specifying the other E_a value, E_{a2} . For each iteration, the value of E_{a2} may be a fixed value or some multiple of E_{a1} . Theoretically, the choice of E_{a2} does not matter, as is the case when extent-of-reaction data are exactly known. Implications of various E_{a2} specification schemes for the typical case of uncertain extent-of-reaction data are discussed below.
3. Determine respective EIE's for each pair of dynamic thermal experiments using the E_a values specified in step 2.
4. Calculate isothermal rate constants, k^T , with Eq. 2-2b using the EIE specifications (from step 3) and respective extent-of-reaction data (from step 1).

5. For each pair of k^T values determined in step 4, simultaneously solve Eq. 2-3, to find E_a values of curves that pass through respective pairs of points.

Graphically, each k^T represents a point on an Arrhenius plot. Values of E_a are determined from the slopes of curves that pass through each pair of points (e.g. if three dynamic thermal experiments were performed, calculate E_a estimates for each of the pairs 1-2, 1-3, and 2-3).

6. Return to step 3 and replace the old E_{a1} values with respective E_a estimates obtained in step 5. Repeat the procedure until E_{a1} stops changing.

Create an Arrhenius plot in the typical fashion with k^T values from all final EIE specifications. Obtain kinetic parameters in the typical fashion by performing a regression analysis of all k^T points on the Arrhenius plot.

PEIE Example #1

The following example was designed to demonstrate the ability of the PEIE method to determine kinetic parameters that were used to generate extent-of-reaction data from dynamic thermal experiments. Consider experiments involving thiamin in pea puree using the three dynamic thermal exposures depicted in Fig. 2-1. Expected extents of thiamin degradation from each exposure may be calculated by substituting representative kinetic parameters into Eq. 2-5 ($E_a = 113 \text{ kJ/mol}$ and $k_o = 1.0E+13 \text{ min}^{-1}$, Welt et al., 1993). Extents of thiamin degradation were calculated and shown in the column labeled 'Exact (C/Co)' in Table 2-2. The PEIE method was applied to these data as follows:

Step 1: See Table 2-2.

Step 2: For the first iteration, E_a1 was chosen to be 30 kJ/mol. A scheme which specified E_a2 as $2 \times E_a1$ was selected (see Table 2-3).

Step 3: Equivalent isothermal exposures for each process pair (a-b, a-c and b-c) were determined as previously described (see columns labeled " T_e " and " t_e " in Table 2-3).

Step 4: Isothermal rate constants, k^T , were calculated using EIE and final concentration data. These calculations are illustrated below for the first iteration, and summarized in Table 2-3:

$$\begin{aligned}k_a^{386.435} &= -\ln(0.421) / 101.194 = 8.548 \times 10^{-3} \text{ min}^{-1} \\k_b^{377.662} &= -\ln(0.600) / 135.230 = 3.773 \times 10^{-3} \text{ min}^{-1} \\k_c^{368.882} &= -\ln(0.773) / 160.974 = 1.600 \times 10^{-3} \text{ min}^{-1}\end{aligned} \quad (2-12)$$

Step 5: Activation energy, E_a , estimates were calculated for each pair of k^T values by substitution into respective Arrhenius equations (Eq. 2-3). Solving these simultaneously yields Eq. 2-13

$$E_a = \frac{R \cdot \ln\left(\frac{k_1}{k_2}\right)}{\left(\frac{T_1 - T_2}{T_1 \cdot T_2}\right)} \quad (2-13)$$

where the subscripts, 1 and 2, refer to different dynamic thermal processes.

Step 6: The E_a estimates were used to replace respective E_a1 values. E_a2 values were appropriately adjusted and the second iteration followed by repeating

the procedure from step 3 (Table 2-4). Details from the third and final iteration are shown in Table 2-5.

Step 7: Regression analysis was performed on $\ln(k^T)$ versus $1/T_e$ data from the final iteration (Table 2-5). Resulting kinetic parameters were $E_a = 113,000$ J/mol and $k_o = 1.00 \times 10^{13} \text{ min}^{-1}$.

Table 2-6 shows the progress of each iteration (see 'Iteration #1 - 3,' Table 2-6). Although all calculations were performed with full precision (15 digit) arithmetic, not all digits are shown in the tables. Simpson's rule was used to calculate the G value integral in Eq. 2-6 with a tolerance of 1×10^{-6} (Press et al., 1992). Improvements to the parameters were indicated by reductions to the sum of squared error (SSQ error) of predicted data (Table 2-6).

PEIE Example #2

The same dynamic thermal processes (Fig. 2-1) and kinetic parameters ($E_a = 113 \text{ kJ/mol}$, $k_o = 1.0E+13 \text{ min}^{-1}$) were used as a basis for this example. However, experimental uncertainty was introduced in the calculated final concentration data. For each data point, random values were selected from an evenly distributed range specified by the exact final concentration (column labeled 'Exact,' Table 2-2), plus or minus 5 percent. Equations of the thermal histories and *observed* extent-of-reaction data were provided in Table 2-2 (column labeled 'Observed,' Table 2-2).

For the first iteration, a value of 300 kJ/mol was arbitrarily chosen for E_{a1} . As with the previous example, E_{a2} was set to $2 \times E_{a1}$ for each iteration. Details of all

iterations are provided in Tables 7, 8 and 9. Progress of iterations was provided in Table 2-10. The best parameters given the *observed* data were $E_a = 120,289 \text{ J/mol}$ and $k_o = 9.270\text{E}+13 \text{ min}^{-1}$.

Discussion

The fact that the method of Paired Equivalent Isothermal Exposures (PEIE) was capable of precisely determining kinetic parameters used to generate the data in example #1 provides confidence that the method works as proposed. An absolute performance comparison to the Equivalent Point Method (EPM) (Swartzel; 1982, 1984) is not possible, because contrary to the fundamental assumption of the EPM, the result depends on the E_a values used to determine an *equivalent point*. Although this work presented reasons to question the fundamental assumption regarding the universality of equivalent points, the mechanics of applying the EPM to kinetic parameter estimation, while not identical, are similar to those of the first iteration of the PEIE method. With the EPM, if a researcher has a preconception of the true E_a value and/or is fortunate enough to select a value that is close to the true value, then the EPM may provide parameters that are close to what might be considered correct parameters. This provides an explanation for the apparent success of the EPM in the literature. A notion of the differences in results obtained from the EPM and PEIE method can be seen by comparing results of the first and last iterations of the PEIE method. For example #1, Arrhenius curves that provided kinetic parameters from the first and last PEIE iterations are shown in Fig. 2-3. The magnitude of these differences

may be assessed by comparing extent-of-reaction predictions from these sets of parameters to the *exact* experimental data in Table 2-6. The SSQ errors obtained using parameters from the first and last iterations were 6.79E-02 and 1.93E-14, respectively, indicating that the PEIE method provided closer agreement with exact experimental data. Figure 2-4 and Table 2-10 show that the same was true for example #2.

The purpose of example #2 was to demonstrate, (1) how experimental uncertainty introduces additional points on the equivalent Arrhenius plot (Fig. 2-4), and (2) how these points introduce an additional consideration regarding selection of a scheme for specifying E_a2 for each iteration. For the first iteration, the same values of E_{a1} and E_{a2} were used for all pairs of experiments (Table 2-7). The resulting EIE for process a when paired with process b was the same as the EIE for a when paired with c . Thus, only three points appeared on the Arrhenius plot from the first iteration (Fig. 2-4). Since there was uncertainty in the extent-of-reaction data, E_{a1} and E_{a2} values differed for each pair of experiments in subsequent iterations. Therefore, the EIE for process a when paired with process b , was different from the EIE for a when paired with c . Since three dynamic thermal processes were considered in the example, six points appeared on the final Arrhenius plot ('Iteration #3,' Fig. 2-4).

Ideally, the value of E_{a2} should not influence the result. Figure 2-5 is an Arrhenius plot for example #1, where extent-of-reaction data were known exactly. The figure shows points from final iterations when E_{a2} was specified according to the following schemes: (1) 10 kJ/mol, (2) $E_{a1} / 2$, (3) $E_{a1} \times 2$ (4) $E_{a1} \times 4$ and (5) 1,000 kJ/mol. As expected, Fig. 2-5 shows that the same Arrhenius curve was defined

regardless of the scheme used to specify E_{a2} . However, in the face of experimental uncertainty, additional points appear on the Arrhenius plot and their spatial relationships may artificially bias the final regression analysis. Figure 2-6 is an Arrhenius plot for example #2 (uncertainty in extent-of-reaction data), showing points from final iterations when E_{a2} was specified according to the schemes just described. When E_{a2} was relatively small, EIE's involved low temperatures and long times, resulting in relatively low isothermal rate constants (lower right, Fig. 2-6). Additionally, small E_{a2} values resulted in points that tended to have greater horizontal scatter (EIE's with larger temperature differences) than those from high E_{a2} values. Conversely, high E_{a2} values resulted in points that tended to be more vertically oriented (upper left, Fig. 2-6). Both extremes may artificially influence regression calculations, resulting in poorer quality parameter estimates. As expected, all points in Fig. 2-6 tended to represent one particular Arrhenius curve, however, results from separate regressions show some variation. Table 2-11 provides separate regression results and resulting SSQ error values for all cases considered in Fig. 2-6. The table shows that for the present example the best parameters, as indicated by the smallest SSQ error, were obtained when E_{a2} was specified as $E_{a1} \times 4$. Inspection of Fig. 2-6 shows that this scheme resulted in points that were fortuitously oriented with respect to the underlying kinetic behavior.

Although the $E_{a1} \times 4$ scheme provided the lowest SSQ error value of the E_{a2} schemes considered here, the $E_{a1} \times 2$ scheme was chosen for demonstration in order to emphasize the fact that in most cases one reasonable E_{a2} scheme is sufficient for the

PEIE method to provide adequate kinetic parameter estimates. Comparison of SSQ values indicates marginal improvement in predictive ability of the kinetic parameters. Therefore, the E_a 1 x 2 scheme was considered to be a useful and easily recallable guideline for kinetic parameter estimation of food constituents with the PEIE method.

The method of PEIE requires data from at least two dynamic thermal processes to generate kinetic parameter estimates. However, when only two experiments are used, no indication of uncertainty in the parameter estimates is evident. As with the traditional isothermal kinetics approach, a minimum of three data points (three non-isothermal experiments) is recommended, as linear regression of the Arrhenius plot helps to mitigate the effect of random uncertainty. Additionally, statistical analysis of the regression provides insight into the reliability of the kinetic parameter estimates. As with any method of kinetic parameter estimation, the ultimate success of the PEIE method in generating reliable kinetic parameters depends on the quality of the original experimental data.

Table 2-1. E_a and corresponding G values calculated from Eq. 2-8.

Index	E_a Value (J/mol)	G Value
1	30,000	8.914E-03
2	100,000	4.277E-12
3	400,000	1.281E-50

Table 2-2. Hypothetical dynamic thermal experiments used to demonstrate calculations of the Paired Equivalent Isothermal Exposures (PEIE) method.

Process	Temperature Function (t in min)	Process Time (min)	Exact (C/Co)	Observed (simulated) (C/Co)
a	$T(K) = 273 + 0.7t$	200	0.421	0.412
b	$T(K) = 273 + 0.5t$	260	0.600	0.588
c	$T(K) = 273 + 0.4t$	300	0.773	0.793

Table 2-3. First iteration of the PEIE method for example #1. Progress from each iteration is shown in Table 2-6.

Process Pair	Ea Guesses (J/mol)	G	Te (K)	te (min)	k (1/min)	Ea Estimate (J/mol)
a	30,000	8.914E-03				
a	60,000	7.853E-07	386.435	101.194	8.548E-03	
b	30,000	9.590E-03				
b	60,000	5.137E-07	377.662	135.230	3.773E-03	113,101
a	30,000	8.914E-03				
a	60,000	7.853E-07	386.435	101.194	8.548E-03	
c	30,000	9.094E-03				
c	60,000	5.137E-07	368.882	160.974	1.600E-03	113,162
b	30,000	9.590E-03				
b	60,000	6.801E-07	377.662	135.230	3.773E-03	
c	30,000	9.094E-03				
c	60,000	5.137E-07	368.882	160.974	1.600E-03	113,220

Table 2-4. Second iteration of PEIE for example #1. Progress from each iteration is shown in Table 2-6.

Process Pair	Ea Guesses (J/mol)	G	Tc (K)	te (min)	k (1/min)	Ea Estimate (J/mol)
a	113,101	8.393E-14				
a	226,201	2.141E-28	404.824	32.897	2.629E-02	
b	113,101	4.947E-14				
b	226,201	1.145E-29	395.204	43.938	1.161E-02	113,000
a	113,162	8.240E-14				
a	226,324	2.065E-28	404.828	32.880	2.631E-02	
c	113,162	2.447E-14				
c	226,324	1.145E-29	385.579	52.306	4.923E-03	113,000
b	113,220	4.769E-14				
b	226,441	5.181E-29	395.212	43.895	1.162E-02	
c	113,220	2.403E-14				
c	226,441	1.104E-29	385.583	52.281	4.925E-03	113,000

Table 2-5. Third iteration of PEIE for example #1. Progress from each iteration is shown in Table 2-6.

Process Pair	Ea Guesses (J/mol)	G	Te (K)	te (min)	k (1/min)	Ea Estimate (J/mol)
a	113,000	8.650E-14				
a	226,000	2.272E-28	404.817	32.924	2.627E-02	
b	113,000	5.103E-14				
b	226,000	1.266E-29	395.197	43.974	1.160E-02	113,000
a	113,000	8.650E-14				
a	226,000	2.273E-28	404.817	32.924	2.627E-02	
c	113,000	2.575E-14				
c	226,000	1.266E-29	385.569	52.375	4.916E-03	113,000
b	113,000	5.103E-14				
b	226,000	5.921E-29	395.197	43.974	1.160E-02	
c	113,000	2.575E-14				
c	226,000	1.266E-29	385.569	52.375	4.916E-03	113,000

Table 2-6. Progress of PEIE iterations for example #1.

		Predicted from iteration #		
		1	2	3
ko (1/min)		1.690E+13	9.973E+12	1.000E+13
Ea (J/mol)		113,162	112,990	113,000
Process	Exact (C/Co)	(C/Co)	(C/Co)	(C/Co)
a	0.421	0.24846	0.42094	0.42107
b	0.600	0.44023	0.60022	0.60035
c	0.773	0.66131	0.77289	0.77299
SSQ Error		6.790E-02	4.327E-08	1.932E-14

Table 2-7. First iteration of PEIE for example #2 ($E_a2 = 2 \times E_a1$). Progress from each iteration is shown in Table 2-10.

Process Pair	Ea Guesses (J/mol)	G	Te (K)	te (min)	k (1/min)	Ea Estimate (J/mol)
a	300,000	7.541E-38				
a	600,000	4.354E-76	409.801	13.062	6.797E-02	
b	300,000	1.151E-38				
b	600,000	9.489E-80	399.952	17.426	3.044E-02	111,153
a	300,000	7.541E-38				
a	600,000	4.354E-76	409.801	13.062	6.797E-02	
c	300,000	1.403E-39				
c	600,000	9.489E-80	390.100	20.731	1.121E-02	121,607
b	300,000	1.151E-38				
b	600,000	7.601E-78	399.952	17.426	3.044E-02	
c	300,000	1.403E-39				
c	600,000	9.489E-80	390.100	20.731	1.121E-02	131,555

Table 2-8. Second iteration of PEIE for example #2 ($E_{a2} = 2 \times E_{a1}$). Progress from each iteration is shown in Table 2-10.

Process Pair	Ea Guesses (J/mol)	G	Te (K)	te (min)	k (1/min)	Ea Estimate (J/mol)
a	111,153	1.504E-13				
a	222,306	6.771E-28	404.689	33.426	2.656E-02	
b	111,153	8.994E-14				
b	222,306	6.073E-32	395.075	44.646	1.188E-02	111,242
a	121,607	6.580E-15				
a	243,214	1.407E-30	405.365	30.768	2.886E-02	
c	121,607	1.724E-15				
c	243,214	6.073E-32	386.068	48.934	4.748E-03	121,681
b	131,555	1.738E-16				
b	263,110	7.910E-34	396.244	38.195	1.389E-02	
c	131,555	7.617E-17				
c	263,110	1.276E-34	386.567	45.481	5.109E-03	131,617

Table 2-9. Third iteration of PEIE for example #2 ($E_{a2} = 2 \times E_{a1}$). Progress from each iteration is shown in Table 2-10.

Process Pair	Ea Guesses (J/mol)	G	Te (K)	te (min)	k (1/min)	Ea Estimate (J/mol)
a	111,242	1.465E-13				
a	222,484	6.423E-28	404.695	33.402	2.658E-02	
b	111,242	8.751E-14				
b	222,484	5.800E-32	395.081	44.613	1.189E-02	111,242
a	121,681	6.436E-15				
a	243,362	1.347E-30	405.369	30.751	2.887E-02	
c	121,681	1.684E-15				
c	243,362	5.800E-32	386.072	48.906	4.751E-03	121,681
b	131,617	1.705E-16				
b	263,235	7.617E-34	396.247	38.178	1.389E-02	
c	131,617	7.470E-17				
c	263,235	1.227E-34	386.570	45.461	5.111E-03	131,617

Table 2-10. Progress of PEIE iterations for example #2.

		Predicted from iteration #		
		1	2	3
ko (1/min)		2.262E+14	9.267E+13	9.270E+13
Ea (J/mol)		121,691	120,289	120,289
Process	Observed (C/Co)	(C/Co)	(C/Co)	(C/Co)
a	0.412	0.23422	0.40476	0.40469
b	0.588	0.44752	0.60282	0.60277
c	0.793	0.68400	0.78533	0.78530
SSQ Error		6.308E-02	3.094E-04	3.092E-04

Table 2-11. Results of example #2 with various E_a 2 specification schemes.

		Results per Ea2 scheme			
Ea2 =	10,000	Ea1/2	Ea1 x 4	1,000,000	
ko (1/min)	9.189E+14	2.452E+14	6.406E+13	4.696E+13	
Ea (J/mol)	127,578	123,447	119,063	118,025	
Process	Observed				
	(C/Co)	(C/Co)	(C/Co)	(C/Co)	(C/Co)
a	0.412	0.36235	0.39421	0.40565	0.40567
b	0.588	0.58340	0.60101	0.60085	0.59856
c	0.793	0.78395	0.78874	0.78232	0.77936
SSQ Error	2.520E-03	4.763E-04	2.982E-04	3.161E-04	

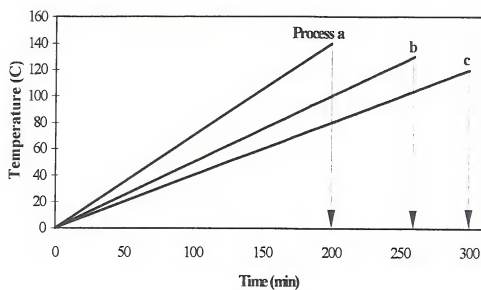


Figure 2-1. Dynamic thermal processes used to demonstrate calculations for the Equivalent Point Method (EPM) and the method of Paired Equivalent Isothermal Exposures (PEIE).

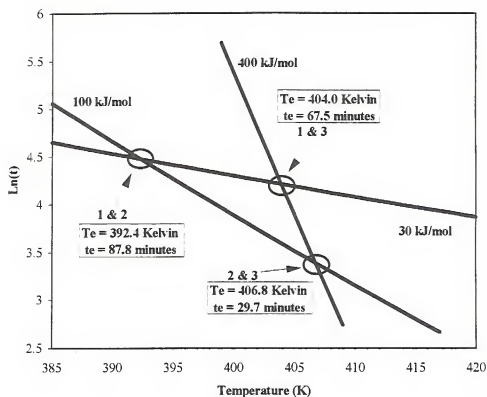


Figure 2-2. Spatial relationship of equivalent isothermal processes, as calculated by the Equivalent Point Method. The figure demonstrates that one unique intersection point, independent of activation energy, should not be expected to exist.

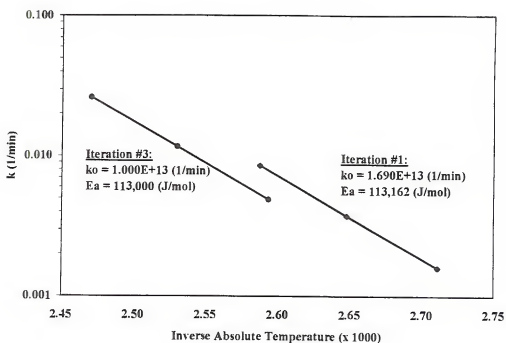


Figure 2-3. Arrhenius plots of first and last iterations of the PEIE method for example #1. Resulting kinetic parameters matched those used to generate the experiment.

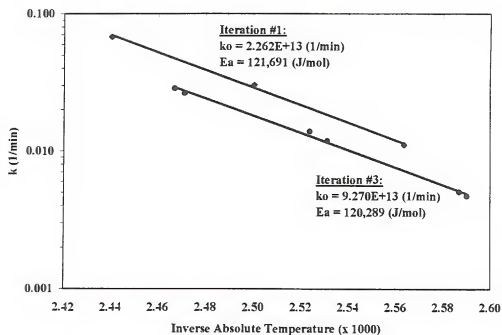


Figure 2-4. Arrhenius plots of first and last iterations of the PEIE method for example #2. Experimental uncertainty was introduced to extent-of-reaction (lethality) data.

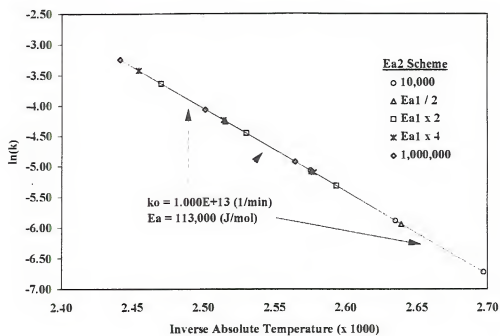


Figure 2-5. Arrhenius plot showing resulting points and regression lines from various E_{a2} specification schemes for example #1.

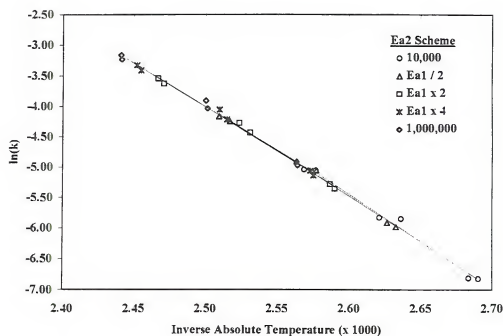


Figure 2-6. Arrhenius plot showing resulting points and regression lines from various E_{a2} specification schemes for example #2.

CHAPTER 3 HEAT TRANSFER SIMULATION FOR THERMAL PROCESS DESIGN

Introduction

Use of numerical methods for simulating heat transfer for thermal process calculations continues to increase in sympathy with the prevalence and power of modern computers. Numerical methods are favored because, in many cases, analytical solutions do not exist. Numerical methods sacrifice the freedom of ascertaining information at any location and time, by providing data at only specific points in space and time. Efforts to mitigate this limitation spawned the development of numerous algorithms, each offering particular benefits and drawbacks. Thermal process analysis embodies both heat transfer simulation and reaction kinetics. Development of a reliable thermal process analysis tool requires proper selection of a numerical method, and a sound approach for incorporating discrete time-temperature data into lethality (extent-of-reaction) predictions.

Desirable aspects of any numerical method include accuracy, minimal computation time and ease of programming. Programming ease is typically sacrificed for gains in accuracy and/or overall computation time. Methods of sufficient accuracy for thermal process calculations include both explicit and implicit algorithms. Briefly, explicit algorithms are so named because all information required to generate

temperature estimates at each time step is explicitly specified by temperature estimates of the previous step. On the other hand, implicit algorithms require information that must be determined concurrently with each temperature estimate. As a result, implicit algorithms are more difficult to program and require greater computational time on a per time step basis (Thibault, 1985). However, implicit methods are inherently stable, allowing greater leaps in time, resulting in fewer steps and overall time savings.

Explicit methods are often criticized because the time step is limited by the laws of thermodynamics. The time step must be small enough to ensure that heat is always considered to flow from hotter to colder regions. However, many texts describe explicit methods in a manner that unnecessarily exaggerates the effect of this limitation (e.g. Lienhard, 1987; Chapman, 1984). This is caused by a seemingly innocuous habit of associating thermal mass with the two-dimensional surface of the object. Both explicit and implicit heat transfer approaches involve estimating energy flows between previously defined points, which are often referred to as nodes. Since nodes are one-dimensional points, volume elements constructed around nodes, provide the corresponding thermal capacity required to construct energy balance equations. The common practice of defining equally spaced nodes results in volume elements whose nodes are on the surface. In the terminology of Clausing (1981), nodes on the surface may be considered, *capacitance surface nodes* (CSN). As demonstrated below, this approach suffers from the fact that the description of the problem is physically inconsistent, because instantaneous temperature changes of the two-dimensional surface are not consistent with actual temperature changes of associated three-

dimensional volume elements. This results in a situation where the maximum allowed time step for a stable solution decreases as the surface heat transfer coefficient increases, unnecessarily increasing computational time.

Analyzing such problems using non-capacitance surface nodes (NCSN) results in a physically consistent depiction of the problem and a practical time step restriction. In this case, surface nodes are not considered to have thermal mass. Thus, in a convective environment, heat transfer *through* the surface is analyzed as a combination of resistances to heat transfer involving both convection and conduction. When treated in this manner, the time step is bounded as the convective heat transfer coefficient increases. Although very little evidence of the NCSN approach exists in the literature, it is ideally suited for many thermal processing situations. Researchers who have used the NCSN approach include Bellagha and Chau (1985), Chau and Gaffney (1990) and Silva et al. (1992).

Estimation of the impact of a process on a thermally labile constituent requires integration of the temperature sensitive function (usually the Arrhenius equation) over the temperature history, including space and time. Errors are expected with all numerical methods, because data are available at only certain points in space and time. Since the process of spatial discretization is similar for all finite difference methods, no particular numerical method offers significant advantages over others. Although implicit methods do not restrict time step size, errors related to estimation of extent of reactions during each time interval, grow as the time step increases. Thus, when the goal is extent-of-reaction prediction, an explicit algorithm with a practical time step

would be preferable to an implicit method with a similar time step, because the explicit algorithm is both easier to program and executes faster.

The objectives of this work were (1) to compare methods of formulation of explicit methods using both the capacitance and non-capacitance surface node approaches, (2) to demonstrate that both methods offer comparable accuracy, but with greatly different time step restrictions, and (3) to present guidelines for using discrete time-temperature data for approximating extents of reactions (lethality) in systems whose thermal histories are estimated with numerical heat transfer methods.

Methods

Overview

Two approaches are commonly used to develop finite difference representations, namely, (1) truncated Taylor expansions and (2) energy balance. The first approach is often described in mathematics and heat transfer texts (e.g. Stoer and Bulirsch, 1993; Ozisik, 1985; Haberman, 1983), and was employed in the earliest applications for thermal processing (Teixeira et al., 1969). The text by Ozisik (1985) provides an excellent presentation on the development of finite difference equations using both difference quotients and energy balances; however, both reflect the CSN case. The second approach offers greater flexibility, because energy balance equations are developed on a volume element basis, allowing location specific variations to be considered. Clausing (1981, p. 170) strongly recommended the second approach by stating,

... if one blindly employs Taylor's expansion or various difference quotients to obtain required difference representations, a physically consistent set [of equations] will probably not result. ... Although it may be possible to obtain a physically consistent set employing Taylor's expansions, it is not always clear how this is done nor how one would be assured of this consistency without making a comparison with the physically derived relationships.

Application of finite difference methods are often described by one or two-dimensional problems in Cartesian coordinates. Chau and Gaffney (1990) demonstrated the spherical case, and Silva et al. (1992) considered infinite geometries. Many practical problems in thermal processing involve finite cylinders. For these reasons application of explicit finite difference methods using the energy balance approach on a finite cylinder was considered. Specifically, CSN and NCSN approaches were developed for an arbitrary conduction heating finite cylinder, subjected to convective boundary conditions. For both cases, the following steps were performed: (1) define node locations and volume element boundaries, (2) perform energy balances on each type of node, and (3) develop equations for determining the maximum allowed time step for stability.

Nodes and Volume Elements

Spatial discretization is a critical step in finite difference heat-transfer modeling. A node is considered to reside in the central region of a volume element. Each volume element is defined by imaginary boundaries that represent separate control volumes, on which to perform energy balances. Although nodes may be placed arbitrarily, it is convenient to use a standard regimen. The most straightforward method is to separate all nodes by equal distances along the dimensions of the object. This is the typical basis

of the CSN approach. Thus for N_r nodes along the radius, and N_y nodes along the half-height, distances, dr and dy , separate nodes along the radius and half-height, respectively. These distances are calculated as follows (see Fig. 3-1):

$$dr = \text{Radius} / (N_r - 1) \quad (3-1a)$$

$$dy = \text{HalfHeight} / (N_y - 1) \quad (3-1b)$$

The situation is slightly different for the NCSN case (Fig. 3-2). For N_r nodes along the radius, all *interior* nodes (node 1 through node $N_r - 1$) are separated by the same distance, dr , while the distance between the last interior node, $N_r - 1$, and the *surface* node, N_r , is $dr/2$. This provides $2 \cdot N_r - 3$ subintervals of length $dr/2$ along the radius. Thus, distances, dr and dy , between interior nodes along the radius and half-height are given by (see Fig. 3-2 and Fig. 3-4)

$$dr = 2 \cdot \text{Radius} / (2 \cdot N_r - 3) \quad (3-2a)$$

$$dy = 2 \cdot \text{HalfHeight} / (2 \cdot N_y - 3) \quad (3-2b)$$

Visual Basic code for discretizing a finite cylinder using the NCSN is shown in Fig. 3-3. Note that several lines of code (Fig. 3-3) have additional code in square brackets (e.g. $[dr = \text{Radius} / (N_r - 1)]$). Substitution of the bracketed code provides the CSN case.

Knowledge of surface temperatures are not required to estimate internal temperatures with the NCSN approach, nor are surface temperatures required for estimation of extent of reactions (lethality). In practice, however, it is worthwhile to develop equations for surface nodes so that they are accounted for in computer code, in case the information is subsequently desired. It is important to remember that for the

NCSN approach, surface nodes are not necessary and are treated differently from interior nodes.

Specification of volume element boundary locations requires consideration of the geometry of the object. Heat flowing vertically in an upright finite cylinder passes through cross-sections of equal area, from the bottom to the top of the cylinder. Heat flowing along the radial direction, however, passes through non-constant areas. Thus, tops and bottoms of volume elements are placed at the mean distance between nodes. Sides of volume elements are placed at the log-mean radius between nodes (Fig. 3-3):

$$r_{lm} = (r_o - r_i) / \ln(r_o / r_i) \quad (3-3)$$

where r_o , r_i , and r_{lm} are outer radius, inner radius and log mean radius, respectively. Since volume elements containing the vertical center-line have a zero inner radius, r_i , the boundary may be specified at the mean distance between the first and second radial nodes. It should be noted that for small dr , very little error is introduced by simply using the mean distance between nodes (Lienhard, 1987).

The area of the side of a volume element is equal to the height of the element times the circumference of the circle defined by the radial location of the boundary. The areas of the top and bottom of each node are equivalent. The area of the tops/bottoms are equal to the difference of circular areas defined by the radial locations of the outer and inner side boundaries (Fig. 3-3).

Volumes of elements for both approaches are calculated in a similar manner. Since each node for the CSN approach resides within a volume element, $N_r \times N_y$ volume elements are created. In the NCSN case, surface nodes do not reside in volume

elements, thus $N_r - 1 \times N_y - 1$ volume elements are created (Fig. 3-3). The volumes of each element may be calculated by multiplying the area of the top boundary by the height of the volume element.

Energy Balances

Once nodes and volume elements are specified, energy balances may be performed. The first step is to group volume elements according to common geometries and heat-transfer situations. Nine types of volume elements were identified for both the CSN and NCSN nodal arrangements for a finite cylinder (labeled A - I, Fig. 3-1 and Fig. 3-2 and Table 3-1 and Table 3-2). In writing energy balance equations, it is customary to consider heat flowing toward each node through the perpendicular area of the volume element boundary. For both the CSN and NCSN approaches, at least three possibilities exist for heat flow into a volume element. For the CSN case: (1) no heat flow, (2) heat flow via conduction, and (3) convection at the surface. For the NCSN case: (1) no heat flow, (2) heat flow via conduction, and (3) convection at the surface followed by conduction to the node. Other modes of heat transfer are possible, such as radiation, but the three mentioned are of primary importance in thermal processing.

Volume element type C for the CSN approach (Fig. 3-1 and Table 3-2) and the NCSN approach (Fig. 3-2 and Table 3-2), exhibits all three of the respective heat transfer possibilities. Derivation of finite difference equations using energy balances for both approaches are demonstrated below (for complete code see Appendix B):

Capacitance Surface Nodes (CSN)

The node is located on the surface of the finite cylinder. As viewed in Fig. 3-1 and in the diagram for node type C in Table 3-1, convection occurs through the right boundary of the volume element. Conduction occurs through the top and left boundaries, and no heat is transferred from the bottom boundary. The energy balance for this node is ($i = N_r, j = 1$)

$$\frac{\rho \cdot c_p \cdot dV_{i,j}}{dt} (T_{i,j}^{n+1} - T_{i,j}^n) = \frac{k \cdot r_{Ai-1,j}}{dr} (T_{i-1,j}^n - T_{i,j}^n) + \frac{k \cdot y_{Ai}}{dy} (T_{i,j+1}^n - T_{i,j}^n) + h \cdot r_{Ai,j} \cdot (T_\infty - T_{i,j}^n) \quad (3-4)$$

where ρ , c_p , and k are density, heat capacity, and thermal conductivity of the contents of the finite cylinder, $r_{Ai-1,j}$ and $r_{Ai,j}$ are the inner and outer side boundary areas of the volume element containing node (i, j) , y_{Ai} is the area of the top and bottom of the volume element, $dV_{i,j}$ is the volume of the element containing node (i, j) , $T_{i-1,j}^n$ and $T_{i,j+1}^n$ are previous temperatures of nodes immediately to the right and above node (i, j) , T_∞ is the ambient temperature, and $T_{i,j}^n$ and $T_{i,j}^{n+1}$ are previous and current temperatures of node (i, j) . For appropriate nodes, subscripts $(i + 1, j)$ and $(i, j - 1)$ refer to nodes immediately to the left and immediately below node (i, j) , respectively.

Solving Eq. 3-4 for $T_{i,j}^{n+1}$ yields

$$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cT - cR) + cL \cdot T_{i-1,j}^n + cT \cdot T_{i,j+1}^n + cR \cdot T_\infty \quad (3-5)$$

where cL , cT and cR represent coefficients related to heat flow directed toward the node from the left, top and right, respectively (definitions of cL , cR , cT were provided

in Table 3-1). The coefficient, c_B , was used for volume elements with heat flow from the bottom. The ratio $k / (\rho \cdot c_p)$ is thermal diffusivity, denoted by the Greek letter, α .

In order for Eq. 3-5 not to violate the laws of thermodynamics (i.e. specifying heat flows from cold to hot regions), the sum of terms within parentheses ($1 - c_L - c_T - c_R$) must not be negative. Solving this for the time step, dt , provides

$$dt_{Node\ C}^{CNS} \leq \frac{1}{\rho \cdot c_p \cdot dV_{i,j}} \cdot \left(\frac{k \cdot rA_{i-1,j}}{dr} + \frac{k \cdot yA_{i,j+1}}{dy} + h \cdot rA_{i,j} \right) \quad (3-6)$$

Eq. 3-6 shows that as the heat transfer coefficient, h , increases, the time step, dt , must decrease.

Non-Capacitance Surface Nodes (NCSN)

In this case, the node within volume element type C is at a distance $dr/2$ from the surface (Fig. 3-2 and Table 3-2). The temperature at the node is affected by conduction through the left and top boundaries, and by convection and conduction from the right boundary. The energy balance is written as follows ($i = Nr - 1, j = 1$):

$$\begin{aligned} \frac{\rho \cdot c_p \cdot dV_{i,j}}{dt} (T_{i,j}^{n+1} - T_{i,j}^n) &= \frac{k \cdot rA_{i-1,j}}{dr} (T_{i-1,j}^n - T_{i,j}^n) + \frac{k \cdot yA_i}{dy} (T_{i,j+1}^n - T_{i,j}^n) \\ &+ \frac{T_\infty^n - T_{i,j}^n}{\frac{1}{h \cdot rA_{i+1,j}} + \frac{dr/2}{k \cdot rA_{i,j}}} \end{aligned} \quad (3-7)$$

Solving Eq. 3-7 for $T_{i,j}^{n+1}$ yields

$$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - c_L - c_T - c_R) + c_L \cdot T_{i-1,j}^n + c_T \cdot T_{i,j+1}^n + c_R \cdot T_\infty^n \quad (3-8)$$

Eq. 3-8 is similar in form to Eq. 3-5, but the coefficient, cR , includes terms related to both convection and conduction. Similarly, the sum of the terms in parentheses must be non-negative. Thus, the maximum time step for the NCSN case is given by

$$\Delta t_{\text{Node } c}^{\text{NCSN}} \leq \frac{1}{\frac{1}{\rho \cdot c_p \cdot dV_{i,j}} \cdot \left(\frac{k \cdot rA_{i-1,j}}{dr} + \frac{k \cdot yA_{i,j+1}}{dy} + \frac{1}{\frac{1}{h \cdot rA_{i+1,j}} + \frac{dr/2}{k \cdot rA_{i,j}}} \right)} \quad (3-9)$$

Aside from describing the physical situation more appropriately, the superiority of the NCSN approach is clearly demonstrated by Eq. 3-9. As the heat transfer coefficient, h , increases, the term representing the resistance to convective heat transfer becomes less significant; this limits the impact of the heat transfer coefficient, h , on the time step, Δt . If h is considered to be infinite, as is often done (Shin and Bhowmik, 1990; Teixeira et al., 1969), the time step restriction reduces to that of a specified temperature on the boundary (Type I or Dirichlet boundary condition).

Once interior node temperatures are known, temperatures of surface nodes may be calculated by considering the following heat flux balances:

Side surface ($i = Nr - 1, 1 \leq j < Ny - 1$):

$$\frac{k \cdot rA_{i,j}}{dr/2} (T_{i,j}^{n+1} - T_{i+1,j}^{n+1}) = h \cdot rA_{i+1,j} \cdot (T_{i+1,j}^{n+1} - T_{\infty}^{n+1}) \quad (3-10)$$

Top surface ($1 \leq i < Nr - 1, j = Ny - 1$):

$$\frac{k \cdot yA_i}{dy/2} (T_{i,j}^{n+1} - T_{i,j+1}^{n+1}) = h \cdot yA_i \cdot (T_{i,j+1}^{n+1} - T_{\infty}^{n+1}) \quad (3-11)$$

Side and top surface temperatures are determined by solving Eq. 3-10 and Eq. 3-11 for, $T_{i,j}^{n+1}$ and $T_{i,j+1}^{n+1}$, respectively. Notice that the time step, dt , does not appear in Eq. 3-10 or Eq. 3-11. This demonstrates that surface temperatures are not required to specify internal temperatures, however, surface temperatures may be computed as desired.

Energy balances for all nine types of nodes were performed in a similar manner. Resulting coefficients and equations for the CSN and NCSN approaches were provided in Tables 3-1 and 3-2, respectively. The maximum allowed time step depends on (1) the number of nodes, (2) can dimensions, (3) thermophysical properties of the product, and (4) convective conditions. Thus, a time step no larger than the smallest maximum time step from all nodes should be used. Once the smallest maximum time step is specified, heat transfer simulation may be performed. Before entering the simulation *loop*, node temperatures are set according to a known initial temperature profile. When the simulation loop is entered, the ambient temperature is retrieved, time is advanced by the time step, and the energy balance equations provide temperatures of respective nodes. Figure 3-4 shows an example of programming code for performing these steps.

Results and Discussion

It may be shown that more complicated algorithms offer smaller degrees of error in nodal temperature estimates due to higher order differential approximations (Press et al., 1992; Clausing, 1981). However, when properly employed, explicit

methods have been shown to be sufficiently accurate for the purpose of thermal process calculations (Thibault, 1985). In order for the NCSN approach to offer value in thermal process design, it must provide considerable time savings as well as comparable accuracy to the CSN approach.

Alleviation of the time step restriction afforded by the NCSN approach is demonstrated in Table 3-3. Several standard industrial can sizes were selected for comparison (Miltz, 1992), as well as a plastic can, similar to that studied by Shin and Bhowmik (1990). High and low heat transfer coefficients, h , were chosen to represent external heating and cooling by condensing steam and cooling water, respectively (Walas, 1988). Table 3-3 shows that the maximum time step allowed for the CSN approach was consistently much lower than that for the NCSN approach. Additionally, high h values further restricted the time step for the CSN approach. The fact that the time step was unaltered for the NCSN case demonstrated that the smallest maximum time step was specified by an interior node (for both values of h). Indeed, it is often observed that the volume element containing node type A (Fig. 3-2) provides the smallest maximum time step due to its smaller dimensions.

Most traditional cans have thin metal walls that are often ignored in heat transfer simulations. This is due to their relatively insignificant resistance to heat transfer, as compared to the contents of the can. However, retortable plastic cans are becoming increasingly popular. Shin and Bhowmik (1990) suggested that ignoring the resistance of the plastic can may be inappropriate. They proposed a finite difference method to model this situation using two sets of nodes, one for the can wall and one

for the food. The researchers used this approach because they felt that practical node spacing for the food was too coarse for the thin can wall. Both sets of nodes were assembled according to the CSN approach. Consequently, dimensions of volume elements in the wall became so small, the authors concluded that explicit finite difference methods were impractical, because of the time step restriction. The authors implemented a more complicated implicit method (which is unconditionally stable with regard to time step), and justified its use by stating that, "the time increment in the numerical equations can be large (~ 10 s)" (Shin and Bhowmik, 1990, p. 170).

Although the Shin and Bhowmik (1990) model generated reasonable solutions, the explicit NCSN approach would have offered a more practical and convenient method of analysis. Instead of going to great lengths to obtain unnecessary temperature distributions in the walls of the can, it is more appropriate to account for the effect of this additional resistance to heat transfer on the thermal response of the food inside the can. In this case, the last term of Eq. 3-7 would take the form

$$\frac{T_{\infty}^n - T_{i,j}^n}{\frac{1}{h \cdot rA_{ow}} + \frac{dr_w}{k_w \cdot rA_{lmw}} + \frac{dr/2}{k \cdot rA_{i,j}}} \quad (3-12)$$

where rA_{ow} is the outside area of the wall, dr_w is the thickness of the wall, k_w is the thermal conductivity of the can wall, and rA_{lmw} is the area at the log mean radius of the wall. In most cases, dr_w is relatively small, thus the term containing dr_w would not be expected to significantly alter the maximum allowed time step. As seen in Table 3-3, the maximum time step for the plastic can using the NCSN approach was 103.1 seconds. An absolute comparison of time steps was not possible, because the number

of nodes used by Shin and Bhowmik (1990) was not reported. However, an explicit finite difference method with NCSN clearly offered a practical time step. Additionally, with the same number of nodes and time step, the explicit algorithm with NCSN would execute faster than the implicit method used by Shin and Bhowmik (1990).

Accuracy of the CSN and NCSN approaches were compared relative to an analytical solution for heat transfer in a finite cylinder (Fig. 3-5). The contents of the can were assumed to be initially uniform at 0°C. It was assumed that the can was instantaneously exposed to an ambient temperature of 121°C, with a heat transfer coefficient of 5500 W/(m² · °C). The can had a diameter and height of 60.2 and 33 mm, respectively. Figure 3-5 demonstrates that both methods offered comparable accuracy. Additionally, Fig. 3-5 shows that explicit methods offer sufficient accuracy for thermal process calculations. Incidentally, the time required to obtain solutions at 3, 10 and 20 minutes required 4.6, 15.1, and 30.1 seconds, respectively for the CSN approach, and 0.3, 1.2, and 2.3 seconds with the NCSN approach. The computer used was an IBM compatible (Zenon Corp., Industry, CA), equipped with a 90 MHz Pentium processor (Intel Corp., Santa Cruz, CA) and 16 megabytes of RAM. The program was written in Visual Basic (Microsoft Corp. Seattle, WA) running under Windows for Workgroups 3.11 (Microsoft Corp., Seattle, WA).

Lethality Calculation from Discrete Time-Temperature Data

Prediction of thermal profiles in foods is only half of the task in thermal process design. Thermally labile factors are usually dispersed continuously throughout the

volume of the can. Ideally, prediction of the extent of any reaction requires integration of the temperature sensitive kinetic function over the thermal history for the entire volume of the can. An analytical heat transfer solution provides all of the information necessary to accurately perform this task. In the absence of an analytical solution, an appropriate approximation is required.

The nature of spatially discrete data often requires the assumption that the temperature throughout each volume element is uniform and equal to the temperature at the node. However, nodal temperatures are known at only specific points in time. Thermally labile factors are affected continuously through time and therefore, between the instants in times when temperatures are known. Therefore, the question arises, *for each volume element, how should discrete time-temperature data be used to predict the extent of reaction occurring during each time interval?*

For any given time interval, two temperatures are known for each volume element: (1) temperature at the beginning of the interval, $T_{i,j}^n$, and (2) the temperature at the end of the interval, $T_{i,j}^{n+1}$. The true path taken between these points is unknown, but is reflected in observed behavior of thermally labile factors. Fig. 3-6 shows several options available for predicting the extent of a particular reaction. Option *a* refers to the possibility of using temperatures at the end of each interval to predict lethality that occurred throughout the interval. Option *b* refers to the possibility of using temperatures at the beginning of each interval. Option *c* refers to the possibility of using the mean of beginning and ending temperatures. Option *d* refers to the possibility

of integrating an interpolating function, such as a linear function. Option *e* refers to the possibility of selecting some temperature other than the mean temperature.

Options *a* and *b* are the most straightforward, and are probably used most often. However, most researchers do not report this detail in their methodology. Option *a* was used by Teixeira et al. (1969). It turns out that options *a* and *b* are essentially equivalent, because the same temperature data series is used for lethality calculations, with the exceptions of the first and last data points. Although option *d* would provide the most accurate result, it is probably never used, because it would be difficult to justify the time required to not only approximate appropriate continuous functions, but also to integrate such functions for each volume element and every time step.

Regardless of the actual temperature profile, a linear approximation becomes increasingly accurate as the time step is reduced. Incidentally, errors from all of the options decrease as the time step is reduced; thus, large time steps offered by implicit methods are not beneficial when the goal is extent-of-reaction prediction. Assuming that a time step is chosen such that a linear profile adequately describes the actual profile during each time interval, it is possible to define some temperature along that profile that results in an equivalent extent of reaction as the actual linear profile (see Chapter 2). This is the objective of option *e*. Since temperature affects the rates of many food related reactions in an exponential manner, reaction rates at temperatures above the mean temperature are exponentially faster than those below the mean (Labuza, 1979). Therefore, for typical thermally labile food constituents, it is expected

that an equivalent temperature exists in the temperature range above the mean temperature for each time interval.

Many food related reactions are apparently first order with Arrhenius temperature dependence. A first order rate process is defined by

$$\frac{C}{C_o} = \exp\{-k \cdot t\} \quad (3-13)$$

where C_o is the initial concentration of a *reactant*, C is the concentration at time, t , and k is the reaction rate constant (note that the rate constant, k , in Eq. 3-13 is different from thermal conductivity, k , in Eq. 3-4, Eq. 3-6, Eq. 3-7, Eq. 3-9 and Table 3-1 and Table 3-2). The Arrhenius equation describing the temperature dependence of the rate constant is defined by

$$k = k_o \cdot \exp\left\{\frac{E_a}{R \cdot T_{\text{absolute}}}\right\} \quad (3-14)$$

where k_o is a pre-exponential factor, E_a is activation energy, R is the ideal gas law constant, and T_{absolute} is the absolute temperature. An equivalent isothermal process may be defined for any dynamic process (see Chapter 2):

$$\frac{C}{C_o} = -k_o \cdot \int_{t_n}^{t_{n+1}} \exp\left\{\frac{-E_a}{R \cdot T(t)}\right\} dt = -k_o \cdot \exp\left\{\frac{-E_a}{R \cdot T_e}\right\} \cdot (t_{n+1} - t_n) \quad (3-15)$$

where T_e is the equivalent isothermal temperature that is represented by option e in Fig. 3-6. For a small time step, $(t_{n+1} - t_n)$, the linear temperature change approximation is

$$T_{i,j}^{n+1} = T_{i,j}^n + [\text{slope}] \cdot t_{i,j}^{n+1} \quad (3-16)$$

The slope in Eq. 3-16 is, of course, the temperature difference divided by the time step. The slope of the linear temperature change represents how rapidly temperatures change, or how dynamic the process is within a particular volume element for each time interval.

The location of the equivalent temperature depends upon (1) the activation energy, E_a , of the reactant (2) the slope of the linear temperature change of a given volume element over a given time interval, (3) temperature level, T , and (4) the duration of the time step. Figures 3-7 and 3-8 show how the location of the equivalent isothermal temperature varies according to these parameters. Figure 3-7 is for a high activation energy constituent (500 kJ/mol), such as a bacterial spore population. Figure 3-8 is for a low activation energy constituent (50 kJ/mol), such as a vitamin (Lund, 1980). The horizontal axis represents the slope of the linear temperature change. High values represent highly dynamic thermal situations. Three time steps (1, 10 and 100 seconds) and three beginning temperatures (70, 120 and 150 °C) were considered.

As expected, Fig. 3-7 and Fig. 3-8 show that as temperature changes become less rapid (more constant or isothermal), the equivalent isothermal temperature approaches the mean value. This is intuitive since the average of two equal values is the same value; for $T = T_{i,j}^n = T_{i,j}^{n+1}$:

$$\frac{T + T}{2} = \frac{2 \cdot T}{2} = T. \quad (3-17)$$

The smallest time step (1 second) showed the least variation from the mean temperature. The largest time step (100 seconds) showed the largest variation. The

higher activation energy value showed more variation from the mean than the lower value. In all cases, initial temperature was not too important.

Simulations can be used to show that for practical food processes, time steps smaller than 10 seconds are required for a linear temperature change approximation to be valid for a majority of the process time. Although simulations of typical retort processes showed that slopes of temperature changes may be as high as 5 °C/second, slopes for most volume elements, for a majority of the process time, are typically less than 1 °C/second. Therefore, Fig. 3-7 and Fig. 3-8 show that for extent-of-reaction predictions it is appropriate to select temperatures at or within 10% above the mean, for each time-interval.

Table 3-1. CSN finite difference formulas (Fig. 3-1).

Type	Diagram	Node(s)	Coefficients
A		$i = 1$ $j = 1$	$cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cR - cT) + cR \cdot T_{i-1,j}^n + cT \cdot T_{i,j-1}^n$
B		$i = 2 \dots Nr-1$ $j = 1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cT) + cL \cdot T_{i-1,j}^n + cR \cdot T_{i+1,j}^n + cT \cdot T_{i,j-1}^n$
C		$i = Nr$ $j = 1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cT - cR) + cL \cdot T_{i-1,j}^n + cT \cdot T_{i,j-1}^n + cR \cdot T_{i,j}^n$
D		$i = 1$ $j = 2 \dots Ny-1$	$cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cR - cT - cB) + cR \cdot T_{i+1,j}^n + cT \cdot T_{i,j+1}^n + cB \cdot T_{i,j-1}^n$
E		$i = 2 \dots Nr-1$ $j = 2 \dots Ny-1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cT - cB) + cL \cdot T_{i-1,j}^n + cR \cdot T_{i+1,j}^n + cT \cdot T_{i,j+1}^n + cB \cdot T_{i,j-1}^n$
F		$i = Nr$ $j = 2 \dots Ny-1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cT - cB) + cL \cdot T_{i-1,j}^n + cT \cdot T_{i,j+1}^n + cB \cdot T_{i,j-1}^n + cR \cdot T_{i,j}^n$
G		$i = 1$ $j = Ny$	$cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cR - cB - cT) + cR \cdot T_{i+1,j}^n + cB \cdot T_{i,j-1}^n + cT \cdot T_{i,j}^n$
H		$i = 2 \dots Nr-1$ $j = Ny$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cB - cT) + cL \cdot T_{i-1,j}^n + cR \cdot T_{i+1,j}^n + cB \cdot T_{i,j-1}^n + cT \cdot T_{i,j}^n$
I		$i = Nr$ $j = Ny$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$
			$T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cB - cR - cT) + cL \cdot T_{i-1,j}^n + cB \cdot T_{i,j-1}^n + cR \cdot T_{i,j}^n + cT \cdot T_{i,j}^n$

Table 3-2. NCSN finite difference formulas (Fig. 3-2).

Type	Diagram	Node(s)	Coefficients
A		$i = 1$ $j = 1$	$cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cR - cT) + cR \cdot T_{i-1,j}^n + cT \cdot T_{i,j-1}^n$
B		$i = 2 \dots Nr-1$ $j = 1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cT) + cL \cdot T_{i-1,j}^n + cR \cdot T_{i+1,j}^n + cT \cdot T_{i,j-1}^n$
C		$i = Nr$ $j = 1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cT - cR) + cL \cdot T_{i-1,j}^n + cT \cdot T_{i,j-1}^n + cR \cdot T_x^n$
D		$i = 1$ $j = 2 \dots Ny-1$	$cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cR - cT - cB) + cR \cdot T_{i+1,j}^n + cT \cdot T_{i,j+1}^n + cB \cdot T_{i,j-1}^n$
E		$i = 2 \dots Nr-1$ $j = 2 \dots Ny-1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cT - cB) + cL \cdot T_{i-1,j}^n + cR \cdot T_{i+1,j}^n + cT \cdot T_{i,j+1}^n + cB \cdot T_{i,j-1}^n$
F		$i = Nr$ $j = 2 \dots Ny-1$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cT - cB) + cL \cdot T_{i-1,j}^n + cT \cdot T_{i,j+1}^n + cB \cdot T_{i,j-1}^n + cR \cdot T_x^n$
G		$i = 1$ $j = Ny$	$cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot yA(i) / k$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cR - cB - cT) + cR \cdot T_{i+1,j}^n + cB \cdot T_{i,j-1}^n + cT \cdot T_x^n$
H		$i = 2 \dots Nr-1$ $j = Ny$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i, j) / dr$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot yA(i) / k$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cR - cB - cT) + cL \cdot T_{i-1,j}^n + cR \cdot T_{i+1,j}^n + cB \cdot T_{i,j-1}^n + cT \cdot T_x^n$
I		$i = Nr$ $j = Ny$	$cL = \alpha \cdot \Delta t / dV(i, j) \cdot rA(i-1, j) / dr$ $cB = \alpha \cdot \Delta t / dV(i, j) \cdot yA(i) / dy$ $cR = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot rA(i, j) / k$ $cT = \alpha \cdot \Delta t / dV(i, j) \cdot h \cdot yA(i) / k$ $T_{i,j}^{n+1} = T_{i,j}^n \cdot (1 - cL - cB - cR - cT) + cL \cdot T_{i-1,j}^n + cB \cdot T_{i,j-1}^n + cR \cdot T_x^n + cT \cdot T_x^n$

Table 3-3. Comparison of maximum time steps allowed for heat transfer simulation via explicit finite difference algorithms. Application of NCSN offers a significant time advantage over CSN.

Can Size ^{a,b}	h W / (m ² .°C)	# Nodes	Maximum Time Step for Stability	
			CNS (seconds)	NCSN (seconds)
54 x 73 mm (202 x 214)	5700	8	1.70	121.20
	570	8	15.67	121.20
	5700	12	1.08	46.45
	570	12	9.50	46.45
87 x 116 mm (307 x 409)	5700	10	3.45	233.65
	570	10	32.20	233.65
157 x 178 mm (603 x 700)	5700	12	2.93	360.01
	570	12	27.88	360.01
70 x 73 mm (Plastic)	5700	10	1.52	103.10
	570	10	13.88	103.10

^a Values refer to diameter and height, respectively. Values in parentheses follow industrial standards; the first digit designates whole inches, and the remaining digits represent the number of sixteenths of an inch (e.g. 202 = 2 + 2/16 inches).

^b Dimensions of the plastic can are similar to those reported by Shin & Bhowmik (1990).

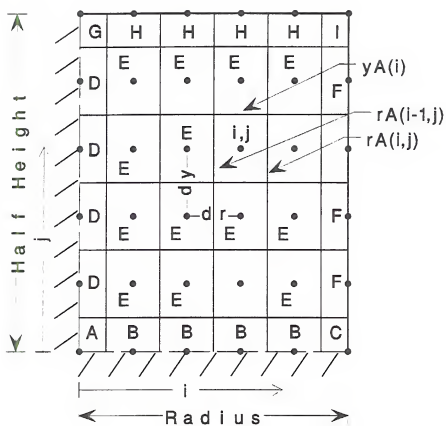


Figure 3-1. Spatial discretization of a finite cylinder for CSN.

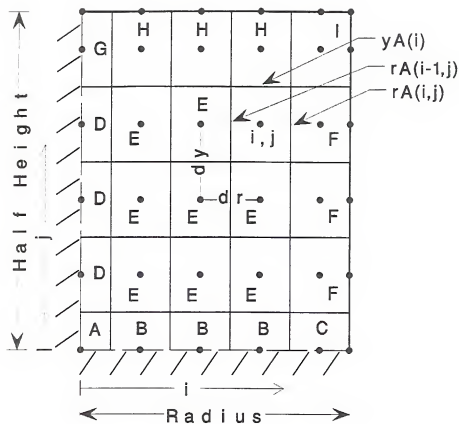


Figure 3-2. Spatial discretization of a finite cylinder for NCSN.


```

ReDim r(Nr), y(Ny), rA(Nr, Ny), yA(Nr, Ny), dV(Nr, Ny)
ReDim rALocation(Nr), yALocation(Ny)
Pi = 4 * Atn(1)

dr = 2 * Radius / (2 * Nr - 3)          CSN-[dr = Radius / (Nr - 1)]
dy = 2 * HalfHeight / (2 * Ny - 3)      CSN-[dy = HalfHeight / (Ny - 1)]

' NODES IN RADIUS
r(1) = 0: r(Nr) = Radius
For i = 2 To Nr - 1
    r(i) = r(i - 1) + dr
Next i

' NODES IN HALFHEIGHT
y(1) = 0: y(Ny) = HalfHeight
For i = 2 To Ny - 1
    y(i) = y(i - 1) + dy
Next i

' LOCATIONS FOR SIDES OF VOLUME ELEMENTS
rALocation(1) = r(2) / 2: rALocation(Nr) = Radius
For i = 2 To Nr - 1
    rALocation(i) = (r(i + 1) - r(i)) / (Log(r(i + 1) / r(i)))
Next i

' LOCATIONS FOR TOPS AND BOTTOMS OF VOLUME ELEMENTS
yALocation(1) = y(2) / 2: yALocation(Ny) = HalfHeight
For j = 2 To Ny - 1
    yALocation(j) = yALocation(j - 1) + dy
Next j

' VERTICAL AREAS -  $\perp$  TO RADIAL HEAT FLOW
For j = 1 To Ny
    For i = 1 To Nr
        rA(i, j) = 2 * Pi * rALocation(i) * (yALocation(j) - yALocation(j - 1))
    Next i
Next j

' HORIZONTAL AREAS -  $\perp$  VERTICAL HEAT FLOW
yA(1) = Pi * rALocation(1) * rALocation(1)
yAsum = yA(1)
For i = 2 To Nr - 1
    CSN-[For i = 2 To Nr]
    yA(i) = Pi * rALocation(i) * rALocation(i) - yAsum
    yAsum = yAsum + yA(i)
Next i

' VOLUMES
For j = 1 To Ny - 1
    CSN-[For j = 1 to Ny]
    For i = 1 To Nr - 1
        CSN-[For i = 1 to Nr]
        dVol(i, j) = yA(i) * (yALocation(j) - yALocation(j - 1))
    Next i
Next j

```

Figure 3-3. Visual Basic code for discretizing a finite cylinder using NCSN. Code in square brackets may be substituted to yield CSN.

```

Do
    TimeNow = TimeNow + TimeStep
    AmbientTemperature = GetAmbientTemperature()
    HeatTransferCoefficient = GetHeatTransferCoefficient()

    For j = 1 to Ny - 1
        CSN-[For j = 1 to Ny]
        For i = 1 to Nr - 1
            CSN-[For i = 1 to Nr]
            Select Case j
                Case 1
                    Select Case i
                        Case 1
                            (insert equation for node type A, Table 2 [Table 1])
                        Case 2 to Nr - 2
                            CSN-[Case 2 to Nr - 1]
                            (insert equation for node type B, Table 2 [Table 1])
                        Case Nr - 1
                            CSN-[Case Nr]
                            (insert equation for node type C, Table 2 [Table 1])
                    End Select
                Case 2 to Ny - 2
                    CSN-[Case 2 to Ny - 1]
                    Select Case i
                        Case 1
                            (insert equation for node type D, Table 2 [Table 1])
                        Case 2 to Nr - 2
                            CSN-[Case 2 to Nr - 1]
                            (insert equation for node type E, Table 2 [Table 1])
                        Case Nr - 1
                            CSN-[Case Nr]
                            (insert equation for node type F, Table 2 [Table 1])
                    End Select
                Case Ny - 1
                    CSN-[Case Ny]
                    Select Case i
                        Case 1
                            (insert equation for node type G, Table 2 [Table 1])
                        Case 2 to Nr - 2
                            CSN-[Case 2 to Nr - 1]
                            (insert equation for node type H, Table 2 [Table 1])
                        Case Nr - 1
                            CSN-[Case Nr]
                            (insert equation for node type I, Table 2 [Table 1])
                    End Select
            End Select
        Next i
    Next j

    For j = 1 to Ny - 1
        CSN-[For j = 1 to Ny]
        For i = 1 to Nr - 1
            CSN-[For i = 1 to Nr]
            OldTemperature(i, j) = NewTemperature(i, j)
        Next i
    Next j

```

Figure 3-4. Visual Basic code for main loop of explicit finite difference heat transfer simulation using NCSN. Code in square brackets is for CSN.

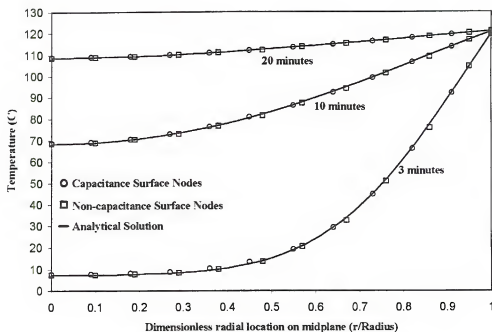


Figure 3-5. Temperature distributions along the radius on the mid-plane of a finite cylinder at 3, 10 and 20 minutes. NCSN offers comparable accuracy to CSN, but with significant time savings.

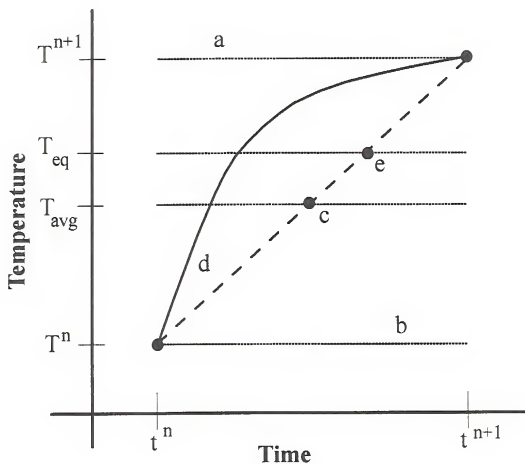


Figure 3-6 Possible temperature selections for calculating extent of reactions (lethality) occurring during each time interval, in each volume element.

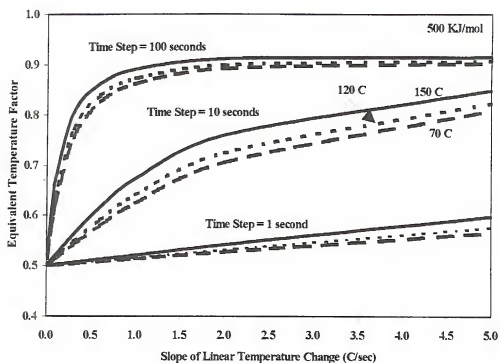


Figure 3-7. Location of isothermal temperature that provides an equivalent extent of reaction (reactant $E_a = 500$ kJ/mol) as a linearly approximated non-isothermal exposure, between specified initial and final temperatures.

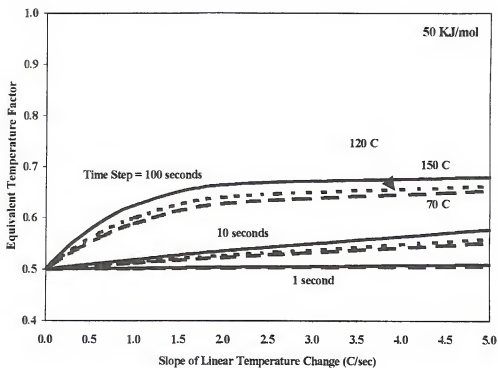


Figure 3-8. Location of isothermal temperature that provides an equivalent extent of reaction (reactant $E_a = 50$ kJ/mol) as a linearly approximated non-isothermal exposure, between specified initial and final temperatures.

KINETIC PARAMETER ESTIMATION IN FOODS THAT DO NOT HEAT UNIFORMLY

Introduction

Selection of a target microorganism is a critical step in thermal process design. To the process designer, the name of the organism is secondary in importance to the kinetic parameters that reflect its rate of inactivation as a function of temperature. It is well known that the Arrhenius equation is often appropriate for describing the temperature dependence of the reaction rate constant, k , for food constituents and/or microbial inactivation (Cohen and Saguy, 1985). The Arrhenius equation is written as

$$k = k_o \cdot \exp\left\{\frac{-E_a}{R \cdot T_{\text{absolute}}}\right\} \quad (4-1)$$

where the kinetic parameters consist of the pre-exponential factor, k_o [min^{-1}], and the activation energy, E_a [J/mol]. These parameters allow determination of the reaction rate constant, k [min^{-1}], at any temperature, T [Kelvin]. The ideal gas law constant, R , has the value 8.314 J/(mol·Kelvin).

Thermal process design often involves the use of generally accepted kinetic parameters for predicting microbial lethality or constituent losses. Perkins et al. (1975) pointed out that for the case of low acid canned foods, it is customary to use kinetic parameters for *Clostridium botulinum* spores that were determined in the early part of

the current century (Esty and Meyer, 1922; Townshend, 1938). These data were derived from traditional isothermal experiments on bacterial spores in aqueous suspensions.

The practice of using *generally accepted* kinetic parameters in thermal process design raises an important question, are the parameters relevant to the product and process at hand? The process engineer must rely on the notion that the parameters represent expected behavior, at least under the conditions studied. Thus, the question addresses the well known fact that bacterial spore inactivation behavior depends upon at least four factors: (1) conditions under which sporulation occurred (Sedlak et al., 1995); (2) conditions of spore recovery (Fernandez et al., 1995; Gonzalez et al., 1995; Aldaton et al., 1974); (3) physical treatment of spores prior to recovery (Mallidis and Drizou, 1991; Gould et al., 1985); and (4) the chemistry of the medium in which the spores are suspended (Ahmed et al., 1995; Juneja et al., 1995; Fernandez et al., 1994; Chai and Liang, 1992; Lynch and Potter, 1988, 1989; Gould, 1985; Perkins et al., 1975). Consequently, the practice of using *generally accepted* kinetic parameters in thermal process design should be reassessed.

Experimental conditions of sporulation and spore recovery may be controlled through adoption of standard methodologies. Exposure of spores to non-thermal, physical injury is not only controllable, but represents an exciting opportunity for product improvement through hybrid process development, geared toward thermal process minimization. Food chemistry, however, is both product and process specific. Obviously, the chemistry of different foods is different. Also, since food chemistry is

very sensitive to environmental factors, different processing conditions result in different degrees of chemical change for a given product. Accounting for non-thermal, physical injury of spores and/or variations in food chemistry may permit production of higher quality thermally processed products due to reduced thermal processing requirements. In either case, sufficient impetus exists to seek a better understanding of product and process specific thermal inactivation behavior.

Increasing the complexity of microbial inactivation models is one approach to accounting for non-thermal injury and/or variations in food chemistry (Whiting and Buchanan, 1994). However, practical difficulties arise, since complex models involve a greater number of parameters, which become increasingly difficult to estimate (Sapru et al., 1992). Although complex models may provide important qualitative insight under certain experimental conditions, Welt et al. (1995) found only marginal improvement in lethality predictions in retort processed conduction heating foods, when compared to predictions from the simple first order model with *apparent* parameters. Thus, continued use of the simple first order model for thermal process design is justified.

Another approach for dealing with variations in observed inactivation kinetics is to use simple models (i.e. apparent first order kinetics with Arrhenius temperature dependence), but with product and process specific kinetic parameters. In order to be practical, simple and reliable methods are required for determining kinetic parameters from actual food products subjected to realistic processing conditions.

Two approaches are commonly used to determine thermal kinetic parameters, isothermal and non-isothermal experiments (Lenz and Lund, 1980). The isothermal

approach is often criticized for several reasons: (1) limited temperature range from which to select sufficiently different isothermal conditions results in too few conditions to provide good statistical confidence in the parameters (Cohen and Sugey, 1985), (2) unavoidable thermal lags during heat-up and cool-down, (3) many small samples are tedious to prepare, handle and assay, (4) since samples must be small in order to minimize thermal lags, an ideal liquid medium such as a buffer solution, is often used rather than an actual food medium, and (5) even if an actual food product is used, the question of relevance exists, since experimental conditions often differ from processing conditions.

The non-isothermal approach is generally more complicated than the isothermal approach. However, the non-isothermal approach can be applied to uniform and non-uniform heating situations. Uniform heating may be considered to exist in small samples (as in the isothermal approach), well mixed reaction vessels (Welt et al., 1994), or continuous flow systems with turbulent flow (plug flow) conditions. Nonuniform heating occurs with large samples, where time constants of various modes of heat transfer are significant, as with thermally processed canned foods.

For the case of uniform heating, non-isothermal parameter estimation methods overcome the problem of thermal lags, because the entire exposure is considered to affect the result. Non-isothermal methods that account for nonuniform heating alleviate the need for many small samples, since one *sample* is typically an entire product. Additionally, the observed mass average result is a function of the complete thermal profile history of the product/package system.

Nonlinear optimization techniques are often employed for non-isothermal parameter estimation. Chemical engineering literature abounds with approaches and techniques (e.g. Watts, 1994; Lobo and Lobo, 1991; Kim et al., 1990; Espie and Macchietto, 1988; Biegler et al., 1986; Agarwal and Brisk, 1984; Nash, 1977; Marquardt, 1959, 1963). However, most of those reported were applied to well-mixed, uniformly heated systems. Application of nonlinear parameter estimation techniques to nonuniformly heated foods has been demonstrated by Nasri et al. (1993) and Welt et al. (1995). Overall complexity, however, probably limits wide-spread use of non-linear optimization methods.

A non-isothermal approach, applicable to the case of uniform heating, was proposed by Swartzel (1984). However, Maesmus et al. (1995) and Welt et al. (1996) found that a fundamental assertion critical to Swartzel's method was invalid. Welt et al. (1996) proposed a new method, referred to as the method of Paired Equivalent Isothermal Exposures (PEIE). The PEIE method was shown to define kinetic parameters accurately from non-isothermal conditions for the case of uniform heating (Chapter 2).

The purpose of this work was to extend the concept of the PEIE method to nonuniform heating. The goals of this work were (1) to establish the mathematical basis for applying the PEIE method to nonuniform heating, (2) to demonstrate the efficacy of the method by estimating known kinetic parameters from simulated data; and (3) to apply the method to a canned food product inoculated with thermophilic bacterial spores.

Theory

The following applies to the case of reactants that follow *apparent* first order kinetics with Arrhenius temperature dependence. A first order rate process is defined by

$$\frac{dC}{dt} = -k \cdot C \quad (4-2)$$

where, C is the concentration of a reactant, t is time, and k is the rate constant as defined by Eq. 4-1. Integration of Eq. 4-2 yields

$$\ln(C / C_o) = -k \cdot (t - t_o) \quad (4-3)$$

Thus, extent of a given reaction under isothermal conditions may be determined by substituting Eq. 4-1 into Eq. 4-3:

$$\ln(C / C_o) = -k_o \cdot \exp\left\{\frac{-E_a}{R \cdot T_{\text{absolute}}}\right\} \cdot (t - t_o) \quad (4-4)$$

Under non-isothermal conditions, Eq. 4-2 must be integrated over the entire thermal history, T(t):

$$\ln(C / C_o) = -k_o \cdot \int_0^t \exp\left\{\frac{-E_a}{R \cdot T(t)}\right\} dt \quad (4-5)$$

For brevity, the integral in Eq. 4-5 is referred to as G (Chapter 2):

$$G = \int_0^t \exp\left\{\frac{-E_a}{R \cdot T(t)}\right\} dt \quad (4-6)$$

Clearly, when the thermal history, $T(t)$, is known, a distinct value of G applies to a given value of E_a . Additionally, for a given $T(t)$ and E_a , an infinite number of equivalent isothermal processes (t_e , T_e) yield the same value of G via Eq. 4-6:

$$G = t_e \cdot \exp\left\{\frac{-E_a}{R \cdot T_e}\right\} \quad (4-7)$$

Here t_e and T_e represent the equivalent time and isothermal temperature, respectively, that provide the same extent of reaction as the non-isothermal process, for reactants characterized by the particular value of E_a . Since the value of G is calculated from Eq. 4-6 using a known thermal history and a known or assumed E_a value, Eq. 4-7, with unknowns, t_e and T_e , represents an infinite number of equivalent isothermal processes. This infinite set of equivalent isothermal processes may be observed graphically by plotting a rearranged form of Eq. 4-7:

$$\ln(t_e) = \ln(G) + \frac{E_a}{R \cdot T_e} \quad (4-8)$$

A plot of $\ln(t_e)$ versus $1/T_e$ yields a line with $\ln(G)$ as the intercept and E_a/R as the slope. A low value of E_a results in a line with a shallow slope, while a large E_a results in a steep slope. Specification of two reactants, characterized by E_{a1} and E_{a2} , yields two curves from Eq. 4-8, for a given non-isothermal process. The point where the curves intersect may be found by solving the two equations simultaneously (Chapter 2). This point of intersection is the isothermal process, (t_e , T_e), that would yield the same extents of reaction as the non-isothermal process for reactants characterized by the two

activation energies, E_{a1} and E_{a2} . This point is referred to as an Equivalent Isothermal Exposure (EIE).

For the case of uniform heating, it was shown in Chapter 2 that this relationship could be exploited to find unknown kinetic parameters from at least one pair of non-isothermal experiments. The method, referred to as the method of Paired Equivalent Isothermal Exposures (PEIE), is depicted in Fig. 4-1. The figure depicts two iterations of the method for two non-isothermal processes (indicated by "Process 1" and "Process 2") for which extents of reaction for a given reactant are known. For the first iteration, two E_a values are arbitrarily selected (E_{a-1a} and E_{a-1b}). For each dynamic thermal exposure considered, the lower E_a value, E_{a-1b} , yields curves with shallower slopes, while the higher value, E_{a-1a} , yields curves with steeper slopes. Points of intersection of respective curves, represent EIE's for these two arbitrarily selected E_a values. An estimation of the *apparent* or *true* E_a value is obtained by combining the EIE specifications (t_e , T_e) to previously measured extent-of-reaction data. New E_a guesses, E_{a-2a} and E_{a-2b} , are obtained by replacing E_{a-1a} with the calculated E_a estimate and setting E_{a-2b} to either a fixed value or some multiple of E_{a-2a} . Schemes for specifying E_{a-2b} were discussed in Chapter 2. The procedure is repeated until E_{a-1} stops changing. Kinetic parameters, E_a and k_o , are obtained in a typical manner by constructing an Arrhenius plot from the final equivalent isothermal process specifications and extent-of-reaction data.

The PEIE method generates a set of kinetic parameters for each pair of non-isothermal experiments performed. In the context of the isothermal approach, this is

equivalent to drawing a line through each pair of points plotted on an Arrhenius plot ($\ln(k)$ versus $1/T_{\text{absolute}}$). Thus, for n non-isothermal experiments, $n(n-1)/2$, potential sets of kinetic parameters may be defined. For example, for 4 non-isothermal experiments (a, b, c, d), a maximum of 6 sets of kinetic parameters may be expected (one from each pair: a-b, a-c, a-d, b-c, b-d, c-d).

Application of the PEIE method for situations of nonuniform heating was developed for the case of conduction heating canned foods. Complications arise because nonuniform thermal profiles result in nonuniform concentration profiles of reactants within such products. Also, in actual experiments it is often only possible to measure final mass average concentration of reactants (e.g. bacterial spores). Thus, a means to predict transient thermal profiles in a product, and to estimate resulting concentration profiles of a reactant are essential components of the PEIE method for the case of nonuniform heating.

Numerical heat transfer algorithms are often used to obtain transient thermal profiles throughout a product. An in-depth discussion of such methods for the case of a conduction heating finite cylinder was provided in Chapter 3. Briefly, numerical heat transfer algorithms are derived by considering that the product is comprised of discrete volume elements (Fig. 4-2). Accurate temperature estimates are obtained for a specific point, or node, in each volume element at specific points in time. Since volume elements are relatively small, it is assumed that temperatures at the nodes are applicable to the entire volume of respective volume elements. Thus, volume elements

are considered to heat uniformly according to non-isothermal processes specified by temperature histories of respective nodes.

In order to apply the PEIE method to nonuniform heating when only final mass average concentration of a reactant is known, additional considerations are required. Initial concentrations of reactants in volume elements are typically equal to the initial concentration of the entire product. Since numerical heat transfer analysis yields a non-isothermal process for each volume element, final concentrations of a reactant in all volume elements may be calculated. Final volume element concentrations may be converted to overall mass average concentration by multiplying each final concentration by the volume of the element (giving the absolute amount of reactant in each volume element), summing these values over all elements, and dividing by the total volume of the object.

Specifically, each volume element (i, j) receives a particular thermal history, $T(t)_{i,j}$. Thus, values of $G_{i,j}$ may be calculated for each volume element, for assumed E_a values. Rearranging Eq. 4-4 and Eq. 4-5 yields

$$\frac{C_{i,j}}{C_o} = \exp\{-k_o \cdot G_{i,j}\} \quad (4-9)$$

where $C_{i,j}$ is the concentration in volume element (i, j) at any given time. Multiplying each side by the volume of the respective element $\Delta V_{i,j}$, and the known initial concentration, C_o , yields

$$N_{i,j} = C_o \cdot \Delta V_{i,j} \cdot \exp\{-k_o \cdot G_{i,j}\} \quad (4-10)$$

where $N_{i,j}$ is the absolute amount of reactant in volume element (i, j) . Summing Eq. 4-10 over all volume elements and dividing by the sum of volume element volumes, yields

$$\frac{\sum N_{i,j}}{\sum \Delta V_{i,j}} = \frac{C_o \cdot \sum (\Delta V_{i,j} \cdot \exp\{-k_o \cdot G_{i,j}\})}{\sum \Delta V_{i,j}} \quad (4-11)$$

where the left hand side is the discrete definition of mass average concentration. This provides the basis for comparison with actual experimental results involving final mass average concentrations.

For a particular thermal exposure, and selected value of E_a , the pre-exponential factor, k_o , is the only unknown in Eq. 4-11. Thus, k_o may be found with any convenient root solving algorithm. Since the value of k_o is typically large, it is convenient to work with the equivalent reference rate constant form of the Arrhenius equation (Eq. 4-1). This form of the Arrhenius equation is derived by substituting a reference temperature, T_r , and reaction rate constant at the reference temperature, k_r , into Eq. 4-1, and then subtracting the resulting equation from Eq. 4-1. The unwieldy k_o value cancels out and the resulting equation takes the form

$$k = k_r \cdot \exp\left\{\frac{-E_a}{R} \left(\frac{T_r - T}{T \cdot T_r}\right)\right\} \quad (4-12)$$

where k_r is the reaction rate constant at temperature, T_r . Thus, k_o may be replaced with k_r in Eq. 4-9 through Eq. 4-11. Since food engineers are familiar with the orders of magnitude of rate constants of food constituents at 121.1°C, this temperature serves as a convenient reference temperature. Since the value of $k_{121.1^\circ\text{C}}$ must be positive, and its order of magnitude is generally known, bisection may be used to determine its value to

a specified level of precision (Press et al., 1992). This additional step is the key to applying the PEIE method to the case of nonuniform heating.

Utilization of the PEIE method for dynamic thermal treatment of samples that heat non-uniformly, involves the following steps, which are illustrated in Fig. 4-3:

1. Record initial concentration, ambient thermal history, and final mass average concentration from at least two dynamic thermal processes that result in statistically different extents of reaction (Processes A and B, Step 1, Fig. 4-3).
2. Arbitrarily select two E_a values. Simulate thermal profiles from actual ambient process conditions. This provides unique thermal histories for all volume elements (Step 2, Fig. 4-2). During simulation, apply the E_a values to accumulate G values according to Eq. 4-7. Thus, for two processes, A & B: E_{a1} and E_{a2} give G_1 and G_2 for each volume element, i, j , for process A and G_1 and G_2 for each volume element, i, j , for process B.
3. Considering each process separately, use respective experimentally determined mass average concentrations to find reference rate constants (k_{r1} & k_{r2}) that correspond to the two E_a values. This is done by applying a root solving algorithm, such as bisection (Press et al., 1986) on Eq. 4-11.
4. For each experiment, select a representative volume element, (i, j) , and estimate the resulting concentration ratio, C_{ij} / C_0 , for this volume element, for both sets of kinetic parameters ($E_{a1}-k_{r1}$ and $E_{a2}-k_{r2}$).

5. Using the two E_a values (from Step 2) and corresponding G_{ij} values (from Step 3), determine Equivalent Isothermal Exposures (EIE: t_e, T_e) for the selected volume element (from Step 5), by solving the two equations (form of Eq. 4-7) simultaneously. Using Eq. 4-3, determine respective equivalent isothermal rate constants, k_T . Since kinetic parameters, $E_{a1}-k_{r1}$, provide $(C_{ij}/C_o)_1$ and parameters, $E_{a2}-k_{r2}$, provide $(C_{ij}/C_o)_2$, exposure for time, t_e , at the equivalent isothermal temperature, T_e , would result in the same concentration ratios for the respective E_a values.
6. Using the isothermal rate constants from Step 5 from both processes, calculate new respective E_a values. Thus, E_{a1} applied to processes A and B yields a new E_{a1} value. Use these new E_a values for the next iteration (return to Step 2). However, before repeating, test stopping criteria (e.g. stop when both new E_a values are not more than 1 J/mol different than the old E_a values). Once the stopping criteria are satisfied, take the average of the last two sets of kinetic parameters as *apparent* values for that experimental pair.

When apparent kinetic parameters are defined for a given pair of experiments, select another pair of experimental results and return to Step 2. The PEIE method is performed repeatedly, on all pairs of experimental data, where data from one experiment consists of a recorded ambient thermal history and final mass average concentration of a reactant.

Methods

Numerical Heat Transfer

The explicit finite-difference method described in Chapter 3 was used to simulate heat transfer in a finite cylinder. For each time interval during simulation, a temperature value 5% above the mean was used to calculate extent of reaction in each volume element during each time interval. Can dimensions, thermophysical properties of the food, applicable heat transfer coefficients, and parameters related to numerical heat transfer simulation were provided in Table 4-1. Sources and methods for obtaining these data are given below in the section related to actual experiments.

Experimental

Simulated experiments

Simulated experiments were performed to demonstrate the use of the PEIE method for the case of non-uniform heating. A *food constituent* was considered to be characterized by the following Arrhenius kinetic parameters: $k_{121.1^{\circ}\text{C}} = 0.2 \text{ min}^{-1}$, and $E_a = 300 \text{ kJ/mol}$. The constituent was considered to exist uniformly in a can of conduction heating food at an initial concentration of 1×10^6 units/ml.

Six simulated retort experiments were considered (Table 4-2). During retort come-up and heating phases, heat transfer coefficient, h_{Heat} (Table 4-1), was used. During retort cool-down, h_{Cool} (Table 4-1), was used. When the retort temperature reached 30°C , the can was considered to have been placed into an ice bath (h_{Ice} , Table 4-1). Simulations were halted when the temperature at the center of the can reached

10°C. Final mass average concentrations were recorded in association with respective thermal treatments (Table 4-2).

The ability of the PEIE method to predict the Arrhenius parameters that were used to generate these *observed* data was tested. For each pair of processes, iterations were stopped when new E_a values (see Step 6 above) changed by less than 1 J/mol. The average of the last E_a and k_r estimates were recorded. Since 6 experiments were considered, a maximum of 15 sets of parameters were expected. Complete code of the PEIE method for the case of conduction heating canned foods is provided in Appendix C.

Actual experiments

Actual experiments were performed with canned pea puree, inoculated with spores of *Bacillus stearothermophilus* (ATCC 7953). Frozen peas were purchased from a local supermarket. The peas were freeze dried and crushed into powder. The powder was placed in home canning jars, sterilized with ca. 50 kGy in a 10 MeV electron beam irradiator (Florida Linear Accelerator, Gainesville, FL), and stored at approximately -20°C prior to use.

Pea puree was prepared by reconstituting the freeze-dried pea powder with distilled water (80% distilled water and 20% powder by weight). The spore suspension was included in the reconstitution formula, and was added after the powder and water were well mixed. The puree had an initial pH of approximately 6.8. Measured initial concentration of spores in the puree was $9 (\pm 1) \times 10^5$ CFU/ml.

Cans were cold filled with $95.0 (\pm 0.5)$ grams of inoculated puree. Air pockets were expelled from the puree by lightly tapping each can prior to sealing. Absence of noise when shaking indicated minimal head-space remained in the cans. Each can was uniquely identified with permanent ink, and stored in an ice bath for at least 48 hours prior to use. Thermocouples located at the center of several cans, indicated that the center reached 0°C within 24 hours. Thus, initial temperature profiles of all samples were considered to be uniform at 0°C .

During thermal treatments, each sample experienced four ambient conditions. Each condition was reflected in the heat transfer coefficients applied during simulation (Table 1). The four conditions were: (1) after removal from the ice bath and before application of steam in the retort (hAir), (2) during steam heating in the retort (hHeat), (3) during water cooling in the retort (hCool), and (4) placement in an ice bath (hIce), after removal from the retort. A reasonable value of hHeat was assumed since a precise value is not required when it is known to be very high. Values of hAir, hCool, and hIce were inferred by measuring the thermal response of a solid aluminum cylinder to conditions similar to those experienced during treatment. Dimensions of the cylinder were similar to those of the actual cans (Table 4-2). Since the thermal conductivity of aluminum is very high and the cans were relatively small, the temperature of the object was considered to be uniform. Thus, a lumped parameter heat transfer solution provided the means to obtain values of the heat transfer coefficient. The lumped parameter solution has the form (Lienhard, 1987)

$$\frac{T - T_{\infty}}{T_i - T_{\infty}} = \exp\left\{\frac{h \cdot A}{\rho \cdot c_p \cdot V} \cdot t\right\}, \quad (4-13)$$

where A and V are the area and volume of the aluminum cylinder, ρ and c_p are the density and specific heat of aluminum (Perry and Green, 1984), T_{∞} and T_i are the ambient and initial temperature of the aluminum cylinder and T is the temperature of the aluminum cylinder at any time, t. Equation 4-13 shows that the heat transfer coefficient, h, may be inferred from the slope of a semi-log plot of accomplished temperature versus time.

Cans were exposed in duplicate to different retort processes. In general, three approximate set-point temperatures were used (104.4, 112.8, and 120.6°C) in conjunction with various heating times. Ambient temperatures in the retort were recorded with at least three thermocouples in proximity to the cans. Recorded ambient temperature histories and resulting survivor ratios are shown in Fig. 4-4 and Fig. 4-5. Details of microbial enumerations were provided in Appendix D. Fifteen different processes were considered; the processes are numbered in the figures. Processes 4 and 6 (Fig. 4-1) were not plotted because they were similar to processes 3 and 5, respectively. Survival ratios for processes 4 and 6 were 0.272 and 0.068, respectively. Thermocouples were calibrated to a mercury-in-glass (MIG) thermometer installed on the retort. The pilot scale vertical still-cook retort was supplied with 0.17 MPa (25 psig) steam in the pilot plant of the Department of Food Science and Human Nutrition at the University of Florida (Gainesville, FL).

All samples were kept in an ice bath after treatment, and were assayed for surviving spores within 48 hours. The contents of each can were placed into a sterile 250 ml beaker and mixed well for several minutes by hand. The puree was sampled in triplicate by transferring ca. 0.5 grams of puree into respective test tubes with sterile, disposable 10 ml pipettes. Samples were weighed on a digital scale, and immediately diluted by a factor of 10 (by weight) with sterile 0.15 M potassium phosphate buffer (pH 7.0). Serial dilutions were subsequently performed. Four 50 μ l aliquots of respective dilutions were placed on petri dishes containing non-selective media. The drops were dried on the surface of the media in a 55°C incubator. The plates were arranged in groups of four and covered lightly with aluminum foil, inverted, and incubated at 55°C for 24 hours. Colonies were manually enumerated.

The recovery medium consisted of 8 grams of BBL nutrient broth (Fisher Scientific, Pittsburgh, PA) and 20 grams of Difco Bacto Agar (Fisher Scientific, Pittsburgh, PA) per liter of distilled water. The medium was autoclave sterilized, and poured into sterile petri dishes (Fisher Scientific, Pittsburgh, PA). After cooling and hardening, the plates were stored in a refrigerator. All plates were used within two weeks of preparation.

Results and Discussion

The objective of the simulated experiments was to determine whether the PEIE method could identify Arrhenius parameters that were used to generate the *observed* data (Table 4-2). As mentioned above, the parameters used were $k_{121.1^{\circ}\text{C}} = 0.2 \text{ min}^{-1}$

and $E_a = 300$ kJ/mol. Since 6 experiments were considered, 15 experimental pairs, and thus, a maximum of 15 sets of parameters were expected. Table 4-3 summarizes results from all process pairs. Although some scatter was evident, the PEIE method was capable of defining the original parameters to a level of accuracy consistent with the *observed* data. As shown in Table 4-2, extent-of-reaction data were rounded from 15 (double precision) to 6 decimal places. Statistical analysis of Table 3 yielded $k_r = 0.199997 (\pm 0.000003) \text{ min}^{-1}$ and $E_a = 299,998 (\pm 2) \text{ J/mol}$ (intervals were determined at the 95% confidence level). Clearly, the PEIE method was successful in identifying the original kinetic parameters to an acceptable level of precision.

Results from experiments on canned pea puree inoculated with spores of *B. stearothermophilus* are shown in Fig. 4-6 and Fig. 4-7. Since 14 experiments were considered, a maximum of 91 experimental pairs, and thus, 91 sets of parameters were possible. However, Fig. 4-6 and Fig. 4-7 show 51 sets. Reasons for the apparent loss of data were (1) experimental uncertainty, (2) inactivation model simplification, and (3) conditions that contributed to loss in numerical precision. These factors are discussed in detail below. Appendix G provides tabulated values and the origin of all data in Fig. 4-6 and Fig. 4-7.

Experimental uncertainty and model simplification have similar effects on kinetics analysis. Ideally (for irreversible, first order kinetics), as a thermal process becomes more severe, the number of surviving spores decreases. In general, this is observed, however, when comparing survivors from comparable processes, the more severe process may yield a greater *mean* survivor level. This may be the result of a

more complex inactivation process such as activation of dormant spores (Sapru et al., 1992), or it may simply be the result of overlapping envelopes of experimental uncertainty. In either case, if this situation arises when a simple inactivation model is assumed (i.e. Eq. 4-4), a negative *apparent* activation energy results, which is not possible. In this experiment, spores were not thermally activated prior to use, and neither are they in practical situations. Thus, thermal activation of dormant spores was a probable factor. Additionally, microbial enumeration techniques are notoriously uncertain. Therefore, it is probable that both factors influenced the results. The PEIE method computer code in Appendix C was designed to simply bypass process pairs that generated negative E_a values during execution. This accounted for 6 of 91 possible data points.

Each iteration of the PEIE method involves calculation of activation energy estimates from equivalent isothermal data. Therefore, the PEIE method is restricted in a manner similar to the traditional isothermal kinetics approach. In order to construct an Arrhenius plot from traditional isothermal experiments, reaction rates from at least two temperatures must be known. Thus, the PEIE method suffers when two dynamic thermal processes yield similar equivalent temperatures, T_e . This problem was mitigated by two approaches. The first was to select the volume element that provided the greatest difference in equivalent temperatures during each iteration (see Step 5, above). The second was to consider only pairs of experimental processes that had significantly different thermal treatments. Thus, processes associated with one retort set-point temperature were analyzed only with processes associated with different

retort set-point temperatures. For example, process 1 (Fig. 4-4) was not paired with processes 2 through 8, but was paired with processes 9 through 14 (Fig. 4-5). This accounted for 34 of 91 possible data points.

As previously mentioned, the initial pH was approximately 6.8. Final mass average pH tended to decrease with increasing process severity, and ranged to as low as approximately 5.8. Histograms of observed $\ln(k_{121,1^\circ\text{C}})$ and E_a values showed normal distribution behavior. The observed log-mean $k_{121,1^\circ\text{C}}$ value was 0.26 min^{-1} , with a 95% confidence interval for the population of 0.23 to 0.30 min^{-1} . The observed mean E_a value was 250 kJ/mol, with a 95% confidence interval for the population of ± 15 kJ/mol.

Fundamental differences between the PEIE method and traditional kinetic parameter estimation methods may preclude direct comparisons of estimated parameters. The following discussion will focus on the case of uniformly heating samples, since that is the typical premise of traditional isothermal kinetics experiments. Although microbial survivor curves often possess shoulders during initial phases of inactivation (Fig. 4-8), it is common practice to discard the shoulder, and obtain kinetic parameters from the straight portion of the curve. This is done by thermally activating spores prior to lethal exposure and/or by performing a linear regression on data only in the straight portion of the curve. As shown in Fig. 4-8, use of parameters derived from the straight portion of survivor curves will constantly over predict lethality to an unknown extent when shoulders are present during lethality.

As implemented, the PEIE method only considers irreversible first-order inactivation. Additionally, the PEIE method operates by connecting two points on a survivor curve (Fig. 4-8). Thus, in the absence of a shoulder on the actual survivor curve, the PEIE method would provide results similar to the traditional kinetic parameter estimation approach. When a shoulder does exist, the parameters obtained with the PEIE method will differ from those of the traditional approach. Reed et al. (1951) provided an excellent example of this difference. Amongst experiments involving several bacterial spores and suspending media, they performed experiments with pea puree inoculated with the same strain of spores used in this study. The authors reported the presence of shoulders in survivor curves, and reported results in the following two ways, (1) total time to achieve 99.99% reduction in spore count (four log-cycle reduction) at 121.1°C, and (2) time required for the straight line portion to traverse four log-cycles at 121.1°C. They reported 36 and 25.4 minutes, respectively, for the two methods; each with z values of 11.1°C. The times on a per log-cycle basis are the definition of D_0 values (time required to achieve a one log-cycle reduction in concentration. The D_0 value is related to the reaction rate constant, $k_{121.1^\circ\text{C}}$, via

$$D_0 = \frac{\ln(10)}{k_{121.1}} \quad (4-14)$$

The method used by Reed et al. (1951) was analogous to the result provided by the PEIE method. On a D_0 and z value basis, the values reported here ($D_0 = 8.9$ min; $z = 11.4^\circ\text{C}$) agreed very well with data from Reed et al. (1951) ($D_0 = 9.0$ min; $z = 11.1^\circ\text{C}$).

The PEIE method was employed to understand thermal inactivation behavior of a particular spore population, in a specific product, subjected to specific process conditions. In this context, the PEIE method may be used to quantify the impact of ingredient and/or process modifications, as well as non-thermal pre-treatments (e.g. irradiation), on the thermal response of food constituents.

Table 4-1. Parameters used for numerical heat transfer simulation of retort processed canned peas.

Thermophysical properties:			
Thermal conductivity	k	0.682	W/(m·°C)
Density	ρ	958	Kg/m ³
Heat capacity	c_p	4,350	J/(Kg·°C)
Heat Transfer Coefficients:			
Ambient in pilot plant	hAir	1	W/(m ² ·°C)
Steam in retort	hHeat	5,500	W/(m ² ·°C)
Cooling water in retort	hCool	90	W/(m ² ·°C)
Ice bath	hlce	60	W/(m ² ·°C)
Can Dimensions:			
Diameter	D	0.0602	m
Height	H	0.0348	m
Nodes:			
In radius	Nr	12	
In half-height	Ny	12	

Table 4-2 Hypothetical retort process conditions and simulated mass average concentration of a reactant ($E_a = 300$ kJ/mol, $k_{121.1^\circ\text{C}} = 0.2 \text{ min}^{-1}$).

Process	Retort Temp (°C)	Retort Come-up (min)	Retort Heating (min)	Retort Cool Down (min)	Mass Average Concentration (C / C ₀)
A	110	5	5	5	0.993233
B	110	5	95	5	0.322360
C	117	7	11	9	0.839512
D	117	7	19	9	0.593906
E	125	8	4	10	0.846742
F	125	8	14	10	0.282007

Table 4-3. Pair wise PEIE method results for simulated experimental data.

Process Pair		E_a (J/mol)	k_t - 121.1 °C (min ⁻¹)
A	B	299,985.28	0.1999736
A	C	299,989.68	0.1999851
A	D	299,991.38	0.1999897
A	E	299,993.54	0.1999954
A	F	299,994.01	0.1999966
B	C	299,999.41	0.1999988
B	D	299,999.57	0.1999992
B	E	299,999.65	0.1999994
B	F	299,999.83	0.1999998
C	D	299,999.71	0.1999995
C	E	299,999.76	0.1999993
C	F	300,000.07	0.2000001
D	E	299,999.70	0.1999996
D	F	300,000.04	0.1999999
E	F	300,004.63	0.2000029

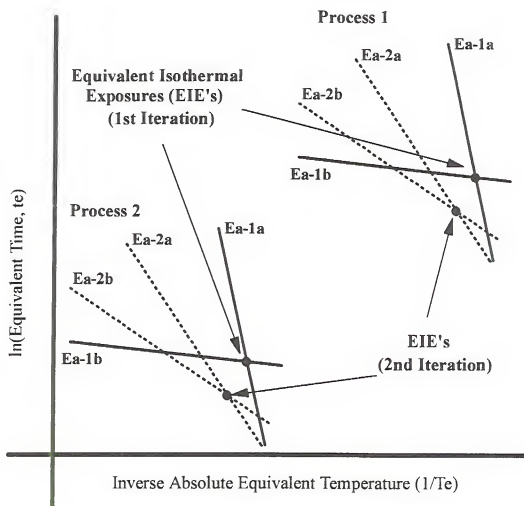


Figure 4-1. Graphical depiction of two iterations of the PEIE method.

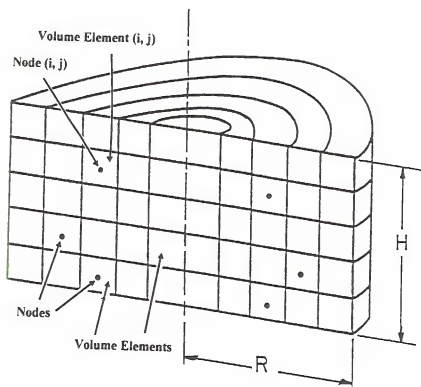


Figure 4-2. Discrete volume elements specified to simulate heat transfer in a finite cylinder.

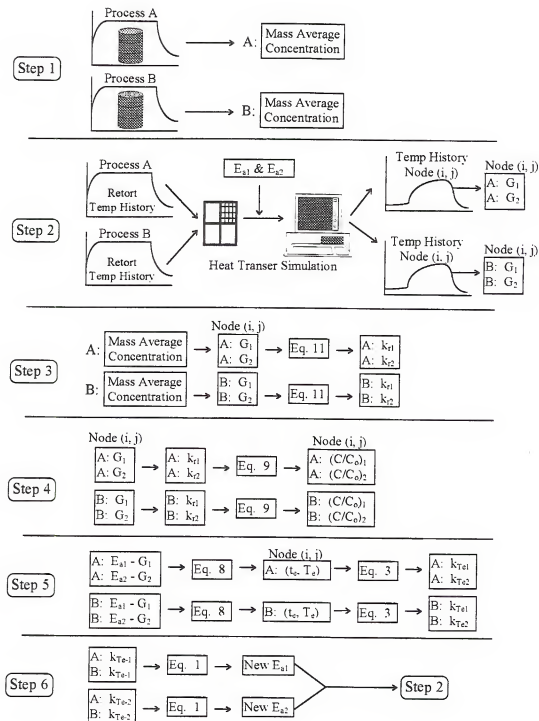


Figure 4-3. Steps for executing the PEIE method for the case of non-uniform heating.

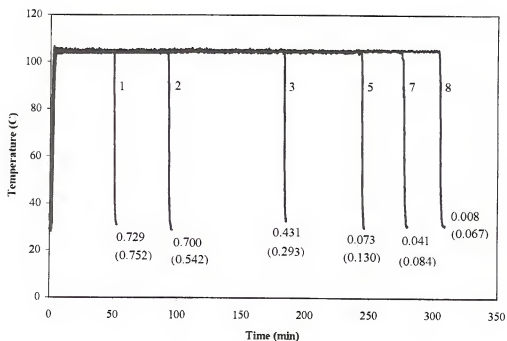


Figure 4-4. Non-isothermal retort treatments applied to cans of pea puree inoculated with spores of *B. stearoothermophilus*. Numbers after each process are experimental survivor ratios. Survival ratios in parentheses were predicted from resulting kinetic parameter estimates.

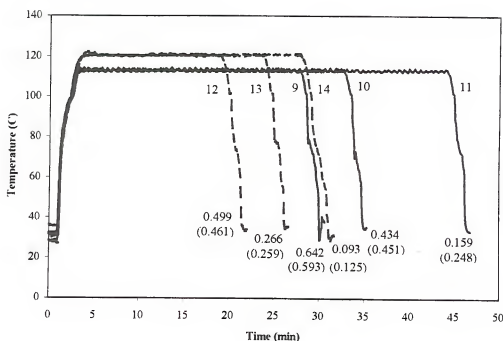


Figure 4-5. Non-isothermal retort treatments applied to cans of pea puree inoculated with spores of *B. stearothermophilus*. Numbers after each process are experimental survivor ratios. Survival ratios in parentheses were predicted from resulting kinetic parameter estimates.

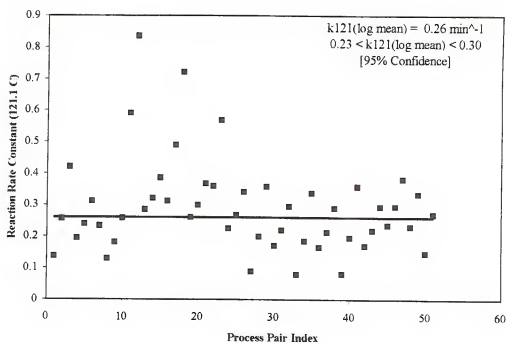


Figure 4-6. Reaction rate constant, k , at 121.1 °C for inactivation of spores of *B. stearothermophilus* in canned pea puree as determined with the PEIE method.

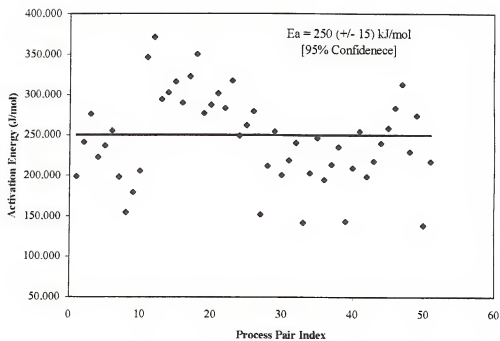


Figure 4-7 Activation energy, E_a , values for inactivation of spores of *B. stearothermophilus* in canned pea puree as determined with the PEIE method.

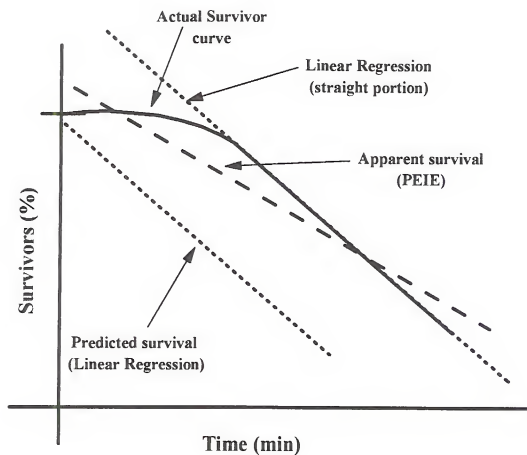


Figure 4-8. Traditional isothermal kinetics typically uses the straight portion of survivor curves. The PEIE method assumes a straight line between two points on the actual survivor curve.

CHAPTER 5

EXPLOITING TREATMENTS THAT SENSITIZE BACTERIAL SPORES TO HEAT IN THERMAL PROCESS DESIGN

Introduction

The goal of thermal processing is inactivation of microorganisms in food products. The goal of thermal process *design* is to insure sufficient microbial inactivation with minimal collateral degradation to product quality. Unfortunately, traditional thermal processing methods offer limited opportunities to reduce process severity, which limits opportunities to enhance product quality.

Kinetic parameters that describe the rate of microbial inactivation as a function of temperature, are central to thermal process design. It is well known that the Arrhenius equation is often appropriate for describing the temperature dependence of the reaction rate constant, k , for food constituents and/or microbial inactivation (Teixeira, 1992). The Arrhenius equation may be written as

$$k = k_r \cdot \exp\left\{\frac{-E_a}{R} \cdot \left(\frac{T_r - T}{T_r \cdot T}\right)\right\} \quad (5-1)$$

where the kinetic parameters consist of a reference rate constant, k_r [min^{-1}] which is the rate of inactivation at reference temperature, T_r [Kelvin], and the activation energy, E_a [J/mol]. These parameters allow determination of the reaction rate constant, k [min^{-1}],

at any other temperature, T [Kelvin]. The ideal gas law constant, R , has the value $8.314 \text{ J}/(\text{mol}\cdot\text{Kelvin})$.

Although it is now generally known that microbial inactivation kinetic parameters are functions of various external factors, the thermal processing industry continues to treat such parameters as immutable (Perkins et al., 1975). Examples of external factors that influence inactivation kinetics include: (1) conditions during sporulation, (2) conditions of spore recovery, (3) physical treatment of spores, and (4) the particular chemistry of the suspending medium. Methods of kinetic parameter estimation were proposed in Chapter 2 and Chapter 4 which were referred to as the method of Paired Equivalent Isothermal Exposures (PEIE). The PEIE method was shown to allow quantification of product and process specific influences on microbial inactivation kinetic parameters in products that do and do *not* heat uniformly (Chapters 2 and 4, respectively). One promising application of such methods is quantification of the impact of additives and/or non-isothermal pretreatments that enhance sensitivity of bacterial spores to heat.

Comprehensive efforts to identify chemical substances that enhance thermal sensitivity of bacterial spores have been made, but with limited success (Michener et al., 1959). Conversely, relatively mild doses of ionizing radiation ($< 10 \text{ kGy}$) have been shown to enhance thermal sensitivity of bacterial spores (Shamsuzzaman and Lucht, 1993; Shamsuzzaman et al., 1990; Shamsuzzaman, 1988; Gombas and Gomez, 1978; Stegeman, 1976; Licciardello and Nickerson, 1962, 1963; Kemp et al. 1959, 1960; Kempe et al., 1957, 1958; Kempe, 1955). Regrettably, commercial development of

food irradiation technology continues to be stymied by the unscientifically based act of the United States Congress, which forced the Food and Drug Administration (FDA) to view many practical applications of ionizing radiation to foods as a *food additive*. Since methods of assuring safety and efficacy of typical chemical food additives are inappropriate for assessing *foods* exposed to ionizing radiation, the food additive review process is cumbersome and unduly challenging. However, progressive legislative changes regarding food irradiation technologies will probably occur for several reasons, including: (1) extensive research has shown that irradiated foods are wholesome (Thayer, 1994; Diehl, 1990; Skala et al., 1987), (2) growing concerns of food-borne illnesses which are easily controllable via irradiation (Lenius, 1995), (3) realization by the food industry that a significant percentage of consumers will purchase irradiated products (Pohlman et al., 1994; Pszczozola, 1993; Bruhn and Noell, 1987), and (4) recent food processing related innovations in irradiation technology (e.g. Welt and Barnett, 1995; Diehl, 1990).

Three possibilities exist for combining radiation and heat treatments: (1) heat prior to radiation, (2) heat and radiation applied together, and (3) radiation prior to heat. It has been shown that application of heat prior to radiation offers no significant benefit than either process alone (Gould, 1985; Gombas and Gomez, 1978; Kempe, 1955). The case of simultaneous applications of heat and radiation has been termed *Thermoradiation*, and has been extensively studied (Thayer et al., 1991; Schaffner et al., 1989; Fisher and Pflug, 1977; Pallas and Hamdy, 1976; Emborg, 1974; Sivinski et al., 1972; Grecz et al., 1971; Licciardello, 1964). Although results were favorable,

specialized commercial scale equipment is not currently available and no practical method exists for predicting processing results. The case of irradiation followed by heat has also shown favorable results and is reviewed below. Hybrid processes involving irradiation followed by thermal treatment probably represents the most immediately viable commercial option due to equipment availability and respective processing know-how.

Sincere research of irradiation followed by thermal treatment began in the middle of the twentieth century. Early work by Kempe (1955) demonstrated considerable enhancement in thermal sensitivity of *Clostridium botulinum* (62A and 213B) spores in pH 7.0 phosphate buffer, pH 6.7 nutrient broth, and pH 7.0 10% gelatin. Kempe et al. (1957, 1958) performed sterilization assessment studies on cooked and raw ground beef in no. 1 picnic tin cans, inoculated with *C. botulinum* 213B spores. For each dose studied, they determined thermal process requirements for sterilization by recording the presence or absence of swelling in incubated cans after treatment. They found that a dose of approximately 10 kGy provided a 4 to 5 fold reduction in F_0 value (minutes of thermal processing at 121.1 °C) for both cooked and raw ground beef. Kempe et al. (1959, 1960) continued the research theme by performing similar experiments on *C. sporogenes* PA 3679 spores in cooked ground beef, and *C. botulinum* 213B and *C. sporogenes* PA 3679 spores in canned green peas in brine. The authors reported qualitatively similar results to those previously reported.

Licciardello and Nickerson (1962, 1963) studied effects of oxygen and pH on degree of thermal sensitization achieved with *C. sporogenes* PA 3679 and *Bacillus*

subtilis ATCC 6633 spores, suspended in pH 7.0 phosphate buffer, nutrient broth and ham puree. Thermal treatments were performed with suspensions in melting-point glass capillary tubes. Overall, they found favorable results with the combined treatments, and confirmed the notion that external factors such as oxygen, pH and suspending medium chemistry affect the thermal response of bacterial spores. Deasy et al. (1970) studied the influence of phenolic bactericides on radiation enhanced thermal sensitivity of *B. subtilis* NCTC 8236 spores in aqueous suspensions in the pH range of 6 to 8. Stegeman et al. (1976) reported evidence to suggest a possible mechanism of radiation enhanced thermal sensitization with experiments performed on spores of *B. subtilis* ATCC 6633 and *B. stearothermophilus* NCA 1518.

Gombas and Gomez (1978) worked with spores of *C. perfringens* type A (NCTC 8798) in pH 7.0 phosphate buffer. They found no benefit by applying heat prior to radiation, but found significant radiation enhanced thermal sensitization. Additionally, they found that the sensitizing effect was stable for at least 28 hours following irradiation. Shamsuzzaman (1988) confirmed the persistence of radiation enhanced thermal sensitization with spores of *C. sporogenes* PA 3679 in pH 7.0 phosphate buffer and nutrient broth. Shamsuzzaman et al. (1990) demonstrated persistence of the sensitizing effect for at least 14 days with *C. sporogenes* PA 3679 spores in pH 7.0 phosphate buffer, distilled water and homogenized commercially sterile canned foods. Shamsuzzaman and Lucht (1993) studied radiation enhanced thermal sensitization of *C. sporogenes* PA 3679 spores in non-aqueous media including, vegetable oils, animal fats, synthetic triglycerides, glycerol and phosphate

buffer. They confirmed sensitization in non-aqueous media, but noted different degrees of sensitization from the different media.

A plethora of evidence suggests that relatively mild doses of ionizing radiation can significantly reduce thermal processing requirements. The PEIE method is ideally suited for quantifying the impact of pre-irradiation on microbial inactivation kinetic parameters in actual food products subjected to realistic processing conditions. The purpose of this work was to employ the PEIE method to determine thermal inactivation kinetic parameters for bacterial spores in an actual food product, pre-treated with mild doses of ionizing radiation.

Methods

Pea puree was used as the food medium. Frozen peas were purchased from a local supermarket. The peas were freeze dried and crushed into powder. The powder was placed in home canning jars, radiation sterilized with approximately 50 kGy from a 10 MeV linear accelerator (Florida Linear Accelerator Research Center, Gainesville, FL), and stored at approximately -20°C prior to use. The puree was prepared by reconstituting the freeze-dried pea powder with distilled water (80% distilled water and 20% powder by weight). A buffered aqueous suspension of *Bacillus stearothermophilus* (ATCC 7953) spores was included in the reconstitution formula, and was added after the powder and water were well mixed. The puree had an initial pH of approximately 6.8. Initial concentration of spores in untreated puree was $9 (\pm 1) \times 10^5$ CFU/ml (see Appendix D).

Aluminum cans with pull-top lids were used. The cans had an inside diameter and height of 60.2 and 33.0 mm, respectively (Table 5-1). The cans were cold filled with 95.0 (\pm 0.5) grams of inoculated puree. Air pockets were expelled from the puree by lightly tapping each can prior to sealing. Absence of noise when shaking indicated that minimal head-space remained in the cans. Each can was uniquely identified with permanent ink, and stored in an ice bath for at least 48 hours prior to use. Thermocouples located at the center of several cans, indicated that the center reached 0°C within 24 hours. Thus, initial temperature profiles of all samples were considered to be uniform at 0°C.

Samples (cans) were irradiated with bremsstrahlung radiation (x-rays) at the Florida Linear Accelerator (Gainesville, FL). Bremsstrahlung photons were generated with a water-cooled copper plate positioned immediately after the 10 MeV electron beam scanning horn. A 0.003175 m (1/8 inch) polycarbonate sheet was placed above the samples during irradiation. Dose uniformity within the samples was confirmed by noting insignificant attenuation through the samples. Dosimetry was performed with GAFCHROMIC HD-810 dosimeters (International Specialty Products, Inc., Wayne, NJ) located immediately above (attached to the underside of the plastic sheet) and below (attached to the sample tray) the samples. Changes in optical density of the dosimetric film was measured with a spectrophotometer at 510 nm and correlated to absorbed dose with a previously established calibration curve. Accumulated dose was monitored throughout with the same dosimetric technique. Average accumulated dose per pass was approximately 0.0211 kGy.

Samples were separated into three groups, unirradiated (control), 1.0 and 3.0 kGy, respectively. Doses of 1.0 and 3.0 kGy were achieved with 47 and 142 passes, respectively. All samples were removed from the ice bath for the duration of radiation processing. After irradiation, all samples were returned to the ice bath and allowed to equilibrate to 0°C prior to thermal treatment.

During thermal treatment, each sample experienced four ambient conditions. Each condition was reflected in the heat transfer coefficients applied during simulation (Table 5-1). The four conditions were: (1) After removal from the ice bath and before application of steam in the retort (hAir), (2) during steam heating in the retort (hHeat), (3) during water cooling in the retort (hCool), and (4) placement in an ice bath (hIce), after removal from the retort. The method used to arrive at these values was described in Chapter 4.

Cans were exposed in duplicate to different retort processes. In general, three approximate set-point temperatures were used (104.4, 112.8, and 120.6°C) in conjunction with various heating times. Ambient temperatures in the retort were recorded with at least three thermocouples in proximity to the cans. Thermocouples were calibrated to a mercury-in-glass (MIG) thermometer installed on the retort. A vertical still-cook retort, supplied with 0.17 MPa (25 psig) steam in the pilot plant of the Department of Food Science and Human Nutrition at the University of Florida (Gainesville, FL) was used for this purpose.

All samples were kept in an ice bath after treatment, and were assayed for surviving spores within 48 hours. The contents of each can were placed into a sterile

250 ml beaker and mixed well for several minutes by hand. The puree was sampled in triplicate by transferring ca. 0.5 grams of puree into respective test tubes with sterile, disposable 10 ml pipettes. Samples were weighed on a digital scale, and immediately diluted by a factor of 10 (by weight) with sterile 0.15 M potassium phosphate buffer (pH 7.0). Serial dilutions were subsequently performed. Four 50 μ l aliquots of respective dilutions were placed on petri dishes containing non-selective media. The drops were dried on the surface of the media in a 55°C incubator. The plates were arranged in groups of four, covered lightly with aluminum foil, inverted, and incubated at 55°C. Colonies were counted manually after 24 hours of incubation.

The recovery medium consisted of 8 grams of nutrient broth (Fisher Scientific, Pittsburgh, PA) and 20 grams of Difco Bacto Agar (Fisher Scientific, Pittsburgh, PA) per liter of distilled water. The medium was autoclave sterilized, and poured into sterile petri dishes (Fisher Scientific, Pittsburgh, PA). After cooling and hardening, the plates were stored in a refrigerator. All plates were used within two weeks of preparation.

The PEIE method was used to determine thermal inactivation Arrhenius kinetic parameters. The PEIE method was described in Chapter 4 for the case of dynamic thermal treatments with samples that heat nonuniformly. Briefly, the underlying process of the PEIE method is depicted in Fig. 5-1. The figure depicts two iterations of the method for two non-isothermal processes (indicated by "Process 1" and "Process 2") for which extents of reaction for a given reactant are known. For the first iteration, two E_a values are arbitrarily selected (E_{a-1a} and E_{a-1b}). For each process the lower E_a

value, E_a -1b, yielded curves with shallower slopes, while the higher value, E_a -1a, yielded curves with steeper slopes. Points of intersection of respective curves, represent equivalent isothermal processes for these two arbitrarily selected E_a values. An estimation of the *apparent* E_a value is obtained by combining the equivalent isothermal process specifications to measured extent-of-reaction data. New E_a value estimates, E_a -2a and E_a -2b, are chosen in the range of this E_a value estimate, and the procedure repeated. Ultimately, the two E_a values converge about the *apparent* E_a value.

The explicit finite-difference method described in Chapter 3 was used to simulate heat transfer in the cans of puree. Extents of reaction in all volume elements were calculated using a temperature value that was 5% above the mean temperature for each simulated time interval. Can dimensions, thermophysical properties of the food, applicable heat transfer coefficients, and parameters related to numerical heat transfer simulation were provided in Table 5-1.

Results and Discussion

Retort temperature profiles for thermal processes applied to samples irradiated to 1.0 and 3.0 kGy are shown in Fig. 5-2, Fig. 5-3 and Fig. 5-4. Resulting mass average spore survival ratios and pH of the puree are shown in Table 5-2. Complete microbial enumeration data were provided for 1.0 and 3.0 kGy in Appendix E and Appendix F, respectively. Corresponding data for 0 kGy were provided in Chapter 4 (see Appendix D).

Arrhenius thermal inactivation kinetic parameters were determined with the PEIE method. Data and results for the control case (0 kGy) were previously reported in Chapter 4. Results for preirradiation doses of 1.0 and 3.0 kGy are shown in Fig. 5-5, 5-6, 5-7, and 5-8. Mean inactivation rate constants at 121.1°C and activation energy values for pre-irradiation doses of 0, 1.0, and 3.0 kGy were 0.26, 0.28 and 0.38 min⁻¹ and 250, 200 and 200 kJ/mol, respectively. Frequency histograms of $\ln(k_r)$ and E_a data for all doses showed normal distribution behavior. The origin of data points in Fig. 5-5 and Fig. 5-6 was provided in Appendix H. The origin of data points in Fig. 5-7 and Fig. 5-8 was provided in Appendix I.

In the vernacular of food scientists, the preceding Arrhenius kinetic parameters may be converted to D_0 (time required to achieve a one log cycle reduction in concentration at 121.1°C) and z (temperature change required to achieve a one log cycle change in D_0 value) values. Corresponding D_0 and z values for the temperature range 105 to 125°C for pre-irradiation treatments of 0, 1.0 and 3.0 kGy are 8.9, 8.2 and 6.0 minutes, and 11.4, 14.2 and 14.2 °C, respectively.

Fundamental differences between the PEIE method and traditional kinetic parameter estimation methods may preclude direct comparisons of estimated parameters. The following discussion will focus on the case of uniformly heating samples, since that is the typical premise of traditional isothermal kinetics experiments. Although microbial survivor curves often possess shoulders during initial phases of inactivation (Fig. 5-9), it is common practice to discard the shoulder, and obtain kinetic parameters from the straight portion of the curve. This is done by thermally activating

spores prior to lethal exposure and/or by performing a linear regression on data only in the straight portion of the curve. As shown in Fig. 5-9, use of parameters derived from the straight portion of survivor curves will constantly over predict lethality to an unknown extent when shoulders are present during lethality.

As implemented, the PEIE method only considers irreversible first-order inactivation. Additionally, the PEIE method operates by connecting two points on a survivor curve (Fig. 5-9). Thus, in the absence of a shoulder on the actual survivor curve, the PEIE method would provide results similar to the traditional kinetic parameter estimation approach. When a shoulder does exist, the parameters obtained with the PEIE method will differ from those of the traditional approach. Reed et al. (1951) provided an excellent example of this difference. Amongst experiments involving several bacterial spores and suspending media, they performed experiments with pea puree inoculated with the same strain of spores used in this study. The authors reported the presence of shoulders in survivor curves, and reported results in the following two ways, (1) total time to achieve 99.99% reduction in spore count (four log-cycle reduction) at 121.1°C, and (2) time required for the straight line portion to traverse four log-cycles at 121.1°C. They reported 36 and 25.4 minutes, respectively, for the two methods; each with z values of 11.1°C. On a per log-cycle basis the reported times are equivalent to D_0 values, which are 9.0 and 6.3 minutes, respectively. Their first method of reporting results is analogous to the result provided by the PEIE method. On a D_0 and z value basis, the values reported here for

unirradiated puree ($D_0 = 8.9$ min; $z = 11.4^\circ\text{C}$) agreed very well with data from Reed et al. (1951) ($D_0 = 9.0$ min; $z = 11.1^\circ\text{C}$).

The amount of thermal process reduction achieved for each irradiation dose may be calculated by specifying a process sterilizing value (SV) (the number of log cycle or decimal reductions in spore count that results from a given process). The heating time at 121.1°C required to achieve a specified SV is referred to as the F_0 value of the process. For an SV of 5, the process F_0 is calculated via (Teixeira, 1992):

$$F_0 = \text{SV} \cdot D_0. \quad (5-2)$$

Thus, equivalently lethal F_0 values for 0, 1.0 and 3.0 kGy would be 44.5, 41 and 30 minutes. Fig. 5-10 shows simulated retort processes for cans of pea puree that achieve these F_0 values. The figure shows that for an equivalent level of lethality, retort steam may be shut off at 72, 65 and 54 minutes for cans pre-treated with 0, 1.0 and 3.0 kGy, respectively. Thus, for this particular product and target organism, 1.0 and 3.0 kGy provide 10 and 25% reductions, respectively, in thermal process cycle times. Such savings translate directly into enhanced final product quality, thermal process energy savings per unit of product and increased thermal processing capacity.

A comprehensive economic feasibility study of hybrid radiation-thermal processes is beyond the scope of this chapter. Selection of a particular process configuration requires consideration of factors involving the product and existing or expected production volumes. Two irradiation modes are commercially available, namely electron beam and Cobalt-60 gamma irradiation. The costs of installation (US\$3MM to US\$6MM) and operation of both types of facilities are comparable

(US\$200,000 to US\$400,000 per year), however, selection of an appropriate irradiation mode depends primarily on the geometry of the product and packaging materials used. Gamma radiation would be required for thick products and/or products in bulky metallic containers. Electron beam radiation would be suitable for thin products in polymer or fiber based packages.

The main benefit of electron beam irradiation is high power output, thus, high dose rate and high throughput. The main drawback of electron beam irradiation is a strict product thickness restriction. Maximum product thickness for a 10 MeV electron beam is in the range of 0.03 to 0.04 m (about 1.5 inches) for one sided exposure and about 0.09 m (about 3.5 inches) for two sided exposure. Using process efficiency assumptions, Diehl (1990) showed that in order to process 1.8 metric tons of food per hour with a dose of 10 kGy would require a 42 PBq (1.1 MCi) Co^{60} facility or 10 kW of 10 MeV electrons. Increasing processing capacity requires increasing the amount of Co^{60} or adding additional beam power by either adding machines or using a higher power machine. Typical Co^{60} facilities are designed to use up to 115 to 191 PBq (3 to 5 MCi). Modern 10 MeV electron beam facilities operate in the range of 10 to 100 kW. Machines capable of 150 to 200 kW are expected to be commercially available in the near future.

Table 5-1. Data used for numerical heat transfer simulation of retort processed canned peas.

Thermophysical properties:			
Thermal conductivity	k	0.682	W/(m ² ·°C)
Density	ρ	958	Kg/m ³
Heat capacity	c _p	4,350	J/(Kg·°C)
Heat Transfer Coefficients:			
Ambient in pilot plant	hAir	1	W/(m ² ·°C)
Steam in retort	hHeat	5,500	W/(m ² ·°C)
Cooling water in retort	hCool	90	W/(m ² ·°C)
Ice bath	hIce	60	W/(m ² ·°C)
Can Dimensions:			
Diameter	D	0.0602	m
Height	H	0.0348	m
Nodes:			
In radius	Nr	12	
In half-height	Nv	12	

Table 5-2. Mass average survival ratios of *B. stearotheophilus* spores (C/Co) and overall pH values of canned pea puree after being subjected to retort processes described in Fig. 5-2, Fig. 5-3, and Fig. 5-4.

Retort Process	Measured Final pH		Survival Ratio (C / Co)			
	1.0 kGy	3.0 kGy	Measured		Predicted	
			1.0 kGy	3.0 kGy	1.0 kGy	3.0 kGy
1			0.609	0.539	0.701	0.618
2	6.12	6.19	0.578	0.530	0.494	0.386
3	6.08	6.10	0.291	0.230	0.269	0.168
4	5.95	5.94	0.151	0.064	0.129	0.063
5			0.136	0.057	0.066	0.025
6			0.012	0.003	0.029	0.008
7			0.003		0.022	
8			0.0004		0.008	
9				0.571		0.815
10	6.33	6.37		0.526		0.657
11			0.503	0.438	0.550	0.422
12	6.23	6.27	0.376	0.295	0.409	0.305
13	6.22	6.20	0.319	0.210	0.273	0.179
14	6.16	6.13	0.135	0.089	0.121	0.059
15	6.39	6.45		0.453		0.680
16	6.32	6.28	0.425	0.334	0.476	0.396
17	6.22	6.21	0.252	0.254	0.321	0.239
18			0.321	0.193	0.264	0.185
19	6.22	6.17		0.122		0.107
20	6.18	6.15	0.117	0.085	0.116	0.063
21			0.075	0.036	0.064	0.029
22	6.12	6.14	0.012	0.003	0.022	0.011

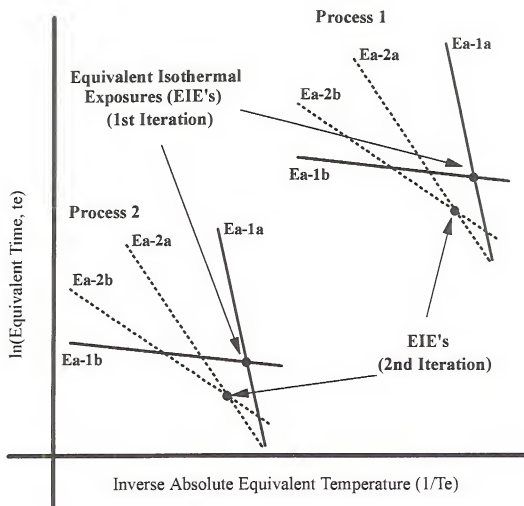


Figure 5-1. Graphical depiction of two iterations of the PEIE method.

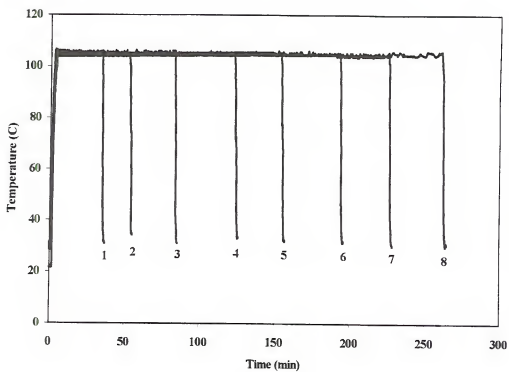


Figure 5-2. Transient thermal retort treatments applied to cans of inoculated pea puree.

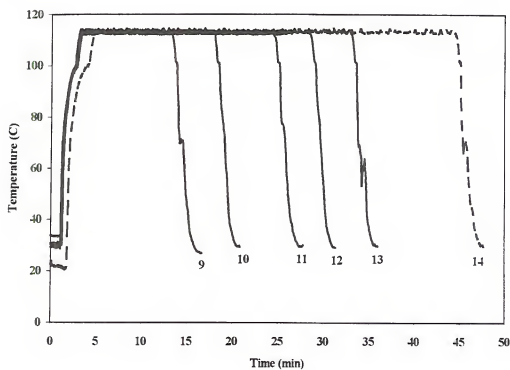


Figure 5-3. Additional transient thermal retort treatments applied to cans of inoculated pea puree.

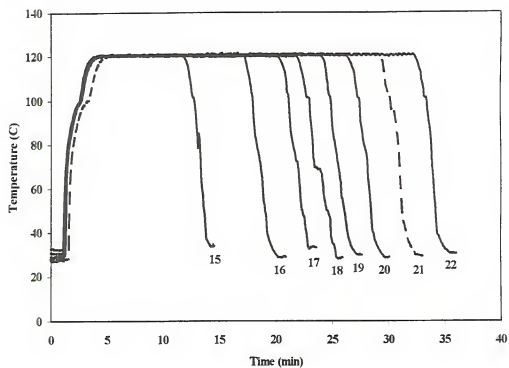


Figure 5-4. Additional transient thermal retort treatments applied to cans of inoculated pea puree.

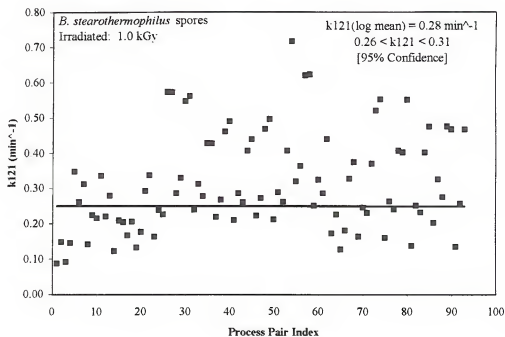


Figure 5-5. Values of thermal inactivation rate constant, k , at 121.1 °C for inactivation of spores of *B. stearothermophilus* in canned pea puree as determined with the PEIE method for samples pre-irradiated to 1.0 kGy.

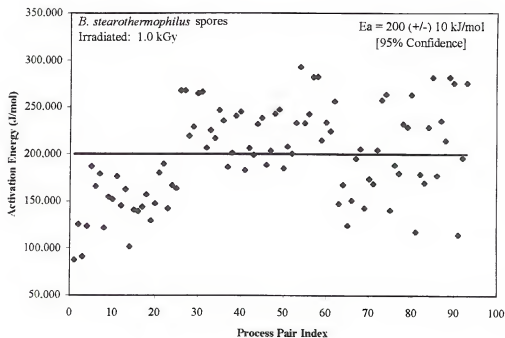


Figure 5-6. Activation energy, E_a , values for inactivation of spores of *B. stearothermophilus* in canned pea puree as determined with the PEIE method for samples irradiated to 1.0 kGy.

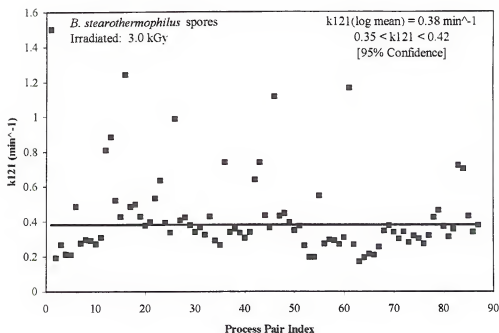


Figure 5-7 Values of thermal inactivation rate constant, k , at 121.1 °C for inactivation of spores of *B. stearothermophilus* in canned pea puree as determined with the PEIE method for samples pre-irradiated to 3.0 kGy.

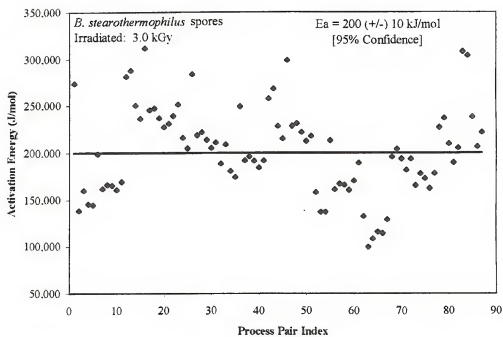


Figure 5-8. Activation energy, E_a , values for inactivation of spores of *B. stearothermophilus* in canned pea puree as determined with the PEIE method for samples irradiated to 3.0 kGy.

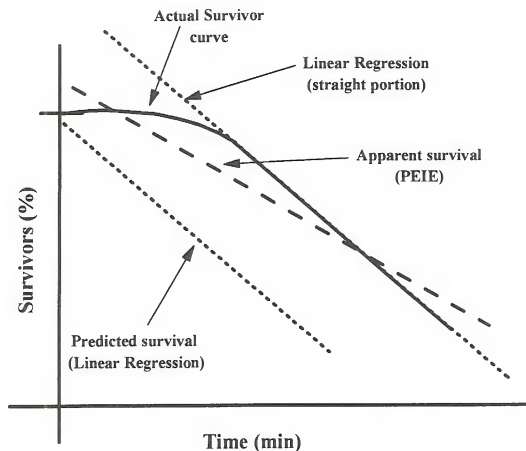


Figure 5-9. Traditional isothermal kinetics typically uses the straight portion of survivor curves. The PEIE method assumes a straight line between two points on the actual survivor curve.

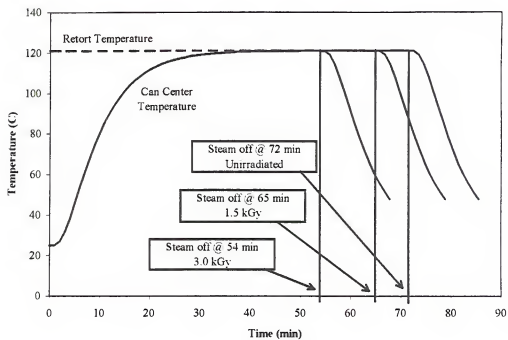


Figure 5-10. Retort processes delivering equivalent degrees of lethality for cans of pea puree pre-irradiated to 0, 1.0 and 3.0 kGy.

CHAPTER 6

SUMMARY AND CONCLUSIONS

The purpose of this work was to develop a method for estimating product and process specific thermal kinetic parameters in order to accurately define thermal processing requirements. A method, referred to as the Paired Equivalent Isothermal Exposures (PEIE) method was shown to determine kinetic parameters of reactants in foods that do and do not heat uniformly when subjected to dynamic thermal treatments.

An efficient numerical heat transfer algorithm was developed in order to apply the PEIE method to nonuniformly heating foods. Explicit finite difference algorithms are often criticized because of the time step restriction necessary to ensure a stable solution. It was shown that such criticism may be appropriate when the heat transfer problem is modeled in a manner that associates thermal mass with the two-dimensional surface of the object (referred to as the Capacitance Surface Node, CNS, approach), as is often the case in the literature. However, it was shown that by not associating thermal mass with the surface (referred to as the Non-Capacitance Surface Node, NCSN, approach), a more accurate physical description of the problem results, which also significantly alleviates the time step restriction.

Application of time discrete temperature data to thermal process calculations necessitates prudent time step selection. The NCSN approach is attractive, because it

typically offers a larger time step than required for thermal process design tasks. It also offers ease of programming and fast execution associated with explicit finite difference algorithms.

Predicting the impact of a thermal process on thermally labile factors from numerical heat transfer methods requires appropriate use of discrete time-temperature data. Numerical heat transfer simulation algorithms generate temperature data at predetermined locations in the object and at specific points in time. The spatial locations at which temperatures are calculated are referred to as nodes. From each node's initial temperature, numerical heat transfer algorithms march forward in time by a specified time step. Thus, for any given node, temperature is known only before and after each time step. Thermally sensitive biochemical reactions occur during intervals of time between the instances when temperature is actually known. To predict extents of thermally sensitive reactions, it is often assumed that the temperature at the node is applicable to the entire volume element that contains the node. Extents of reactions are estimated for each time interval, such that the concentration of reactant at the end of one time interval serves as the initial concentration for the next interval. However, no guideline existed regarding which temperature should be used during each time interval. Although common practice probably involves the use of temperature values predicted for each node at the beginning or end of each time interval, it was shown that a temperature at or within 10% above the mean for each node and for each time interval is more appropriate. This guideline was developed for the case of constituents that follow first-order kinetics with Arrhenius temperature dependence. A NCSN based

explicit finite difference algorithm employing the aforementioned guideline, was developed as a foundation for extending the concepts of the PEIE method to the case of foods that do not heat uniformly.

The PEIE method was successfully extended to apply to the case of nonuniformly heated products. The ability of the PEIE method to identify Arrhenius kinetic parameters from simulated retort experiments provided confidence that the method works as proposed. The PEIE method was used to obtain Arrhenius kinetic parameters for *Bacillus stearothermophilus* (FS 1518) spores in canned pea puree from actual mass average survival data. Since the PEIE method essentially assumes a straight-line between two points on an isothermal survivor curve, complex inactivation behavior, such as thermal activation of bacterial spores, which produce shoulders on isothermal survivor curves, was expected to influence results of the PEIE method. When such considerations were taken into account, it was shown that resulting parameters were similar to those derived from comparable data in the literature.

The PEIE method was employed in a thermal process design exercise in order to quantify reductions in thermal processing requirements due to irradiation pre-treatments. The product was canned pea puree inoculated with spores of *B. stearothermophilus*. Thermal kinetic parameters of the spores were determined for products irradiated with 0, 1.0 and 3.0 kGy prior to thermal treatment. Thermal process reductions, as indicated by simulated steam shut-off time, indicated savings of 10 and 25% over unirradiated product for products irradiated to 1.0 and 3.0 kGy, respectively.

The PEIE method offers a relatively simple means of defining product and process specific thermal kinetic parameters. The PEIE method may be particularly useful in the design of hybrid thermal processes, because it is able to quantify the impact of non-thermal pretreatments on thermal inactivation parameters on a product and process specific basis. Possibilities for further research include: (1) assessment of other non-isothermal pretreatments on microbial thermal sensitivity. Such treatments might include high pressure, ultra-sound, high voltage electric pulses, anti-bacterial agents, etc., (2) development of novel processing techniques, such as pH modifying compounds that deploy at critical moments during thermal processing, (3) comparing magnitudes of enhanced sensitivity for various microorganisms in different types of foods, (4) development of a simplified approach for applying the PEIE method to the cases of convection heating foods such as liquid foods with solid particulates and (5) advancing the concept the PEIE method to cases of more complex reaction behavior.

APPENDIX A INVALID ASSUMPTION OF EPM

Let $G(E) = \int_{t_0}^{t_1} \exp\{-E / RT(t)\} dt$ and let L_E be the line in the two variables $1/T$ and $\ln t$ defined by the equation $\ln t = \ln G(E) - E/RT$. Denote the set of all such lines by λ . If $E_0 \neq E_1$, the lines $L_{E_0} = L_{E_1}$ will have different slopes and will thus intersect at a unique point $L_{E_0} \cap L_{E_1}$. The intersection determines the time and temperature values for the equivalent isothermal exposure (EIE) to the thermal exposure defined by the temperature curve $T(t)$ using the reference activation energies E_0 and E_1 . Swartzel (1982) claimed that all lines L_E cross at the same point, i.e. that an EIE is independent of activation energy. However, assuming that T is a continuous function, these EIE's will never be the same unless the process is itself isothermal. Thus, we have the following theorem:

Theorem 1. *Let T be a continuous function on $[t_0, t_1]$. Then, if T is not constant, no two pairs $\{L_0, L_1\}$ and $\{L_2, L_3\}$ of distinct lines in λ will have a common intersection point unless $\{L_0, L_1\} = \{L_2, L_3\}$. Only when T is constant will all lines in λ will cross at the same point.*

Proof. Let $L_i = L_{E_i}$ for $0 \leq i \leq 3$. We begin by proving the first statement of the theorem for the special case where $E_0 = E_2$, $E_0 < E_1$, and $E_0 < E_3$.

$$f(E) = \frac{E - E_0}{R \ln G(E_0) / G(E)} \quad (\text{A1})$$

for $E > E_0$. As shown in Eq. (9b), this is the value of T for which the two lines L_0 and L_E intersect. Note that if f is a one-to-one function, then $L_0 \cap L_1 \neq L_0 \cap L_3$ unless $L_1 = L_3$ because the crossing points will have different $1/T$ coordinates.

Proposition 2. *Let T be a continuous function on $[t_0, t_1]$. Then f is a one-to-one function on the interval (E_0, ∞) if and only if T is not constant. Moreover, if T is constant, so is f .*

Proof. We begin with a lemma.

Lemma 3. *The function $(\ln G)(E)$ is strictly increasing if T is not constant.*

Proof. We will show that

$$(\ln G)'(E) = \frac{G''(E)G(E) - G'(E)^2}{G(E)^2} > 0 \quad (\text{A2})$$

for all $E \in \mathbf{R}$. Let $Z = Z(E, t) = \exp\{-E/RT(t)\}$, so that $G(E) = \int_{t_0}^t Z dt$. Since Z ,

$\partial Z / \partial E = -Z/RT$ and $\partial^2 Z / \partial E^2 = Z/R^2 T^2$ are all continuous, we can differentiate under the integral sign to obtain $G'(E) = -\int_{t_0}^{t_1} Z / RT dt$ and $G''(E) = \int_{t_0}^{t_1} Z / R^2 T^2 dt$.

The Cauchy-Schwartz inequality applied to the continuous functions $h(t) = \exp\{-E/2RT\} / RT$ and $k(t) = \exp\{-E/2RT\}$ implies that

$$\begin{aligned} G'(E)^2 &= \int_{t_0}^{t_1} \frac{Z}{RT} dt = \int_{t_0}^{t_1} h(t)k(t) dt \leq \left(\int_{t_0}^{t_1} h(t)^2 dt \right) \left(\int_{t_0}^{t_1} k(t)^2 dt \right) \\ &= \left(\int_{t_0}^{t_1} \frac{Z}{R^2 T^2} dt \right) \left(\int_{t_0}^{t_1} Z dt \right) \\ &= G''(E)G(E) \end{aligned} \quad (\text{A3})$$

with equality if and only if h and k are linearly dependent. We have $k(t) = RT(t)h(t)$, so h and k are proportional if and only if $T(t)$ is constant. Since T is not constant by hypothesis, the inequality is strict. Thus, $G''(E)G(E) - G'(E)^2 > 0$ for any E , indicating that Eq. A2 and the lemma are satisfied.

Now, differentiating Eq. A1 gives

$$f'(E) = \frac{(\ln G(E_0) - \ln G(E)) + (E - E_0)(\ln G)'(E)}{R[\ln G(E_0) / G(E)]^2}. \quad (\text{A4})$$

Suppose that f is not one-to-one. Then there exists $E_1 > E_0$ such that $f'(E_1) = 0$, and we obtain

$$\frac{\ln G(E_1) - \ln G(E_0)}{E_1 - E_0} = (\ln G)'(E_1). \quad (\text{A5})$$

By the mean value theorem, there also exists $E_2 \in (E_0, E_1)$ such that

$$\frac{\ln G(E_1) - \ln G(E_0)}{E_1 - E_0} = (\ln G)'(E_2). \quad (\text{A6})$$

Since $E_1 \neq E_2$ this implies that $(\ln G)'$ is not one-to-one. By the lemma, T is constant.

The converse is trivial; if $T = T_0$ is constant, it follows immediately that $G(E) = (t_1 - t_0)\exp\{-E/RT_0\}$ and $f(E) = T_0$.

Corollary 4. *If T is a continuous, nonconstant function on $[t_0, t_1]$ and $E_0 < E_1, E_0 < E_2$ and $E_1 \neq E_3$, then $L_0 \cap L_1 \neq L_0 \cap L_3$.*

Now take two pairs $\{L_0, L_1\}$ and $\{L_2, L_3\}$ of distinct lines in λ , and suppose that $\{L_0, L_1\} \neq \{L_2, L_3\}$. Renumbering if necessary, we may assume $E_0 < E_1, E_2 < E_3$, and $E_0 \leq E_2$. If $L_0 \cap L_1 = L_2 \cap L_3$, then calling this common intersection point P , we have

$L_0 \cap L_1 \cap L_2 \cap L_3 = \{P\}$. But then $L_0 \cap L_1 = L_0 \cap L_3 = \{P\}$, implying $E_1 = E_3$ by the corollary. Since $\{L_0, L_1\} \neq \{L_2, L_3\}$, this gives $E_0 < E_2$. Applying the corollary again to the equality $L_0 \cap L_1 = L_0 \cap L_2$, we obtain $E_1 = E_2$. But this gives $E_2 = E_3$, a contradiction. Thus, $L_0 \cap L_1 \neq L_0 \cap L_3$, proving the first statement in the theorem.

Finally, it is obvious that if $T = T_0$ is constant, the lines in λ have the common intersection point determined by $t = t_1 - t_0$ and $T = T_0$.

APPENDIX B

HEAT TRANSFER CODE--FINITE CYLINDER

'MODULE 1 of 4: Heat transfer simulation for a finite cylinder.

'Module 1 performs input and output functions. The program launches through
'subroutine *MAIN*, which calls subroutines *CAPMAIN* - for capacitance surface nodes,
'*NOCAPMAIN* for non-capacitance surface nodes and *ANALMAIN* for analytical
'solution.

'These subroutines launch modules 2, 3 and 4, which perform heat transfer simulations
'using capacitance surface nodes (finite difference), non-capacitance surface nodes
'(finite-difference), and an analytical solution.

Option Explicit

Global SolutionTime As Double
Global Nr As Integer, Ny As Integer
Global Alpha As Double, hConvection As Double, kT As Double
Global Density As Double, Cp As Double
Global InitialTemp As Double, AmbientTemp As Double
Global Radius As Double, Height As Double
Global T() As Double, r() As Double
Global TempAtrxt() As Double
Global StartAtRow As Integer
Global OutFile As String
Dim Start As Single, Finish As Single, Duration As Single

Sub Main ()

Call SetInputVariables
Alpha = kT / (Density * Cp)

Open OutFile For Append As #1
Print #1, "h=", "; ", hConvection
Print #1, "time=", "; ", SolutionTime; ", "

Call SetGrid

```

Start = Timer
Call CapMain
Finish = Timer
Duration = Finish - Start
    StartAtRow = 1
    Call Print2Grid
    Call Print2File

```

```

Start = Timer
Call NoCapMain
Finish = Timer
Duration = Finish - Start
    StartAtRow = 7
    Call Print2Grid
    Call Print2File

```

```

Call AnalMain
PrintAnal2File

```

```

Screen.MousePointer = 1
Close #1

```

```
End Sub
```

```
Sub Print2File ()
```

```

Dim i As Integer
Print #1, Format(Duration, "fixed")
For i = 1 To Nr
    Print #1, Format(r(i) / Radius, "fixed"), ", ", T(i, 1)
Next i

```

```
End Sub
```

```
Sub Print2Grid ()
```

```

Dim i As Integer

frmOutPut.grdOutPut.Row = StartAtRow
For i = 1 To Nr
    frmOutPut.grdOutPut.Col = i

```

```

    frmOutPut.grdOutPut.Text = Format(r(i) / Radius, "fixed")
Next i

```

```

    frmOutPut.grdOutPut.Row = StartAtRow + 1
    For i = 1 To Nr
        frmOutPut.grdOutPut.Col = i
        frmOutPut.grdOutPut.Text = Format(T(i, 1), "Scientific")
    Next i

```

```

frmOutPut.Refresh
End Sub

```

```

Sub PrintAnal2File ()
Dim j As Double

```

```

For j = 1 To 11
    Print #1, Format(Radius, "fixed"); ", "; TempAtrxt(j)
Next j

```

```

End Sub

```

```

Sub SetGrid ()

```

```

    Dim i As Integer

```

```

    frmOutPut.grdOutPut.Rows = 20
    frmOutPut.grdOutPut.Cols = Nr + 1

```

```

    frmOutPut.grdOutPut.FixedRows = 1
    frmOutPut.grdOutPut.FixedCols = 1

```

```

    For i = 0 To Nr
        Select Case Nr
            Case Is < 11

```

```

                frmOutPut.grdOutPut.ColWidth(i) = frmOutPut.grdOutPut.Width / (Nr +
1.2)

```

```

                Case Else

```

```

                    frmOutPut.grdOutPut.ColWidth(i) = frmOutPut.grdOutPut.Width / (10 +
1.2)

```

```

                End Select
            Next i

```

```

    For i = 1 To Nr

```

```

    frmOutPut.grdOutPut.ColAlignment(i) = 1
    frmOutPut.grdOutPut.FixedAlignment(i) = 2
Next i

frmOutPut.grdOutPut.Row = 0
For i = 1 To Nr
    frmOutPut.grdOutPut.Col = i
    frmOutPut.grdOutPut.Text = i
Next i

frmOutPut.grdOutPut.Col = 0
For i = 2 To 14
    frmOutPut.grdOutPut.Row = i
    Select Case i
        Case 2
            frmOutPut.grdOutPut.Text = "Cap"
        Case 8
            frmOutPut.grdOutPut.Text = "NoCap"
        Case 13
            frmOutPut.grdOutPut.Text = "Anal"
    End Select
Next i

frmOutPut.Refresh

End Sub

Sub SetInputVariables ()

    InitialTemp = Val(frmInPut.txtInitialT.Text)
    AmbientTemp = Val(frmInPut.txtAmbientT.Text)

    Nr = Val(frmInPut.txtRnodes.Text)
    Ny = Val(frmInPut.txtHnodes.Text)

    Radius = Val(frmInPut.txtRadius.Text) * 2.54
    Height = Val(frmInPut.txtHeight.Text) * 2.54 / 2

    kT = Val(frmInPut.txtK.Text)
    Cp = Val(frmInPut.txtCp.Text)
    Density = Val(frmInPut.txtDensity.Text)
    hConvection = Val(frmInPut.txth.Text)

    SolutionTime = Val(frmInPut.txtSolutionTime.Text) * 60

```

```
OutFile = frmInPut.txtOutFile
```

```
End Sub
```

MODULE 2 of 4: Capacitance surface nodes.

Option Explicit

```

Dim i As Integer, j As Integer
Dim y() As Double
Dim dr() As Double, rA() As Double
Dim dy() As Double, yA() As Double
Dim dVol() As Double, TimeStep As Double
Dim tPosition As Double, Told() As Double

```

Sub CapMain ()

Call SetNodalDimensions

TimeStep = MinAllowedTimeStep()

Call SetInitialTemp

Call SimulationLoop

End Sub

Private Function MinAllowedTimeStep () As Double

```

Dim i As Integer, j As Integer
Dim MinTime As Double, dtSmallest As Double
Dim UA As Double, UAr As Double, UAy As Double
Dim a1 As Double, a2 As Double, a3 As Double, a4 As Double
ReDim dt(9) As Double

```

' bot left (can center)

```

    i = 1: j = 1
    a1 = rA(i, j) / dr(i)
    a2 = yA(i) / dy(j)
    dt(1) = dVol(i, j) / (Alpha * (a1 + a2))

```

' bot right

```

    i = Nr: j = 1
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = yA(i) / dy(1)
    UA = hConvection * rA(i, j) / kT
    dt(2) = dVol(i, j) / (Alpha * (a1 + a2 + UA))

```



```

' top left (Can top center)
i = 1: j = Ny
a1 = rA(i, j) / dr(i)
a2 = yA(i) / dy(j - 1)
UA = hConvection * yA(i) / kT
dt(3) = dVol(i, j) / (Alpha * (a1 + a2 + UA))

' top right
i = Nr: j = Ny
a1 = rA(i - 1, j) / dr(i - 1)
a2 = yA(i) / dy(j - 1)
UAy = hConvection * yA(i) / kT
UAR = hConvection * rA(i, j) / kT
dt(4) = dVol(i, j) / (Alpha * (a1 + a2 + UAy + UAR))

' bot interior
j = 1
a1 = rA(1, j) / dr(1)
a2 = rA(2, j) / dr(2)
a3 = yA(2) / dy(j)
dt(5) = dVol(2, j) / (Alpha * (a1 + a2 + a3))
For i = 3 To Nr - 1
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j)
    MinTime = dVol(i, j) / (Alpha * (a1 + a2 + a3))
    If MinTime < dt(5) Then dt(5) = MinTime
Next i

' vertical center line - interior
i = 1: j = 2
a1 = rA(i, j) / dr(i)
a2 = yA(i) / dy(j)
a3 = yA(i) / dy(j - 1)
dt(6) = dVol(i, j) / (Alpha * (a1 + a2 + a3))

' Side surface - interior
i = Nr: j = 2
a1 = rA(i - 1, 2) / dr(i - 1)
a2 = yA(i) / dy(j)
a3 = yA(i) / dy(j - 1)
UA = hConvection * rA(i, j) / kT
dt(7) = dVol(i, j) / (Alpha * (a1 + a2 + a3 + UA))

```

```

' Top surface - interior
a1 = rA(1, Ny) / dr(1)
a2 = rA(2, Ny) / dr(2)
a3 = yA(2) / dy(Ny - 1)
UA = hConvection * yA(2) / kT
dt(8) = dVol(2, Ny) / (Alpha * (a1 + a2 + UA))
For i = 3 To Nr - 1
    a1 = rA(i - 1, Ny) / dr(i - 1)
    a2 = rA(i, Ny) / dr(i)
    a3 = yA(i) / dy(Ny - 1)
    UA = hConvection * yA(i) / kT
    MinTime = dVol(i, Ny) / (Alpha * (a1 + a2 + a3 + UA))
    If MinTime < dt(8) Then dt(8) = MinTime
Next i

' Interior nodes
j = 3
a1 = rA(1, j) / dr(1)
a2 = rA(2, j) / dr(2)
a3 = yA(2) / dy(j)
a4 = yA(2) / dy(j - 1)
dt(9) = dVol(2, 2) / (Alpha * (a1 + a2 + a3 + a4))
For i = 3 To Nr - 1
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j)
    a4 = yA(i) / dy(j - 1)
    MinTime = dVol(i, 2) / (Alpha * (a1 + a2 + a3 + a4))
    If MinTime < dt(9) Then dt(9) = MinTime
Next i

dtSmallest = dt(1)
For i = 2 To 9
    If dt(i) < dtSmallest Then dtSmallest = dt(i)
Next i

MinAllowedTimeStep = dtSmallest

```

End Function

Private Sub SetInitialTemp ()

ReDim T(Nr, Ny), Told(Nr, Ny)

```

' initialize temperature

For j = 1 To Ny
  For i = 1 To Nr
    Told(i, j) = InitialTemp
  Next i
Next j

End Sub

Sub SetNodalDimensions ()

Dim Pi As Double
ReDim rA(Nr, Ny), yA(Nr), dVol(Nr, Ny)
ReDim r(Nr), y(Ny)
ReDim dr(Nr - 1), dy(Ny - 1)
ReDim rALocation(Nr), yALocation(Ny)
Dim yAsum As Double
Dim Check As Double

Pi = 4 * Atn(1)

' set internodal distances in radial direction
dr(1) = Radius / (Nr - 1)
For i = 2 To Nr - 1
  dr(i) = dr(1)
Next i

' set internodal dist's in height direction
dy(1) = Height / (Ny - 1)
For i = 2 To Ny - 1
  dy(i) = dy(1)
Next i

' set radial node locations
r(1) = 0
For i = 2 To Nr
  r(i) = r(i - 1) + dr(i - 1)
Next i

' set locations for sides of vol elements - (log mean radius)
rALocation(1) = r(2) / 2
For i = 2 To Nr - 1

```

```

'      rALocation(i) = (r(i + 1) + r(i)) / 2
      rALocation(i) = (r(i + 1) - r(i)) / (Log(r(i + 1) / r(i)))
Next i
rALocation(Nr) = Radius

' set height node locations
y(1) = 0
For i = 2 To Ny
    y(i) = y(i - 1) + dy(i - 1)
Next i

' set locations for tops and bottoms of elements
yALocation(0) = 0
For j = 1 To Ny - 1
    yALocation(j) = (y(j + 1) + y(j)) / 2
Next j
yALocation(Ny) = Height

' Vertical areas - Radial heat flow
' Check = 0
For j = 1 To Ny
    For i = 1 To Nr
        rA(i, j) = 2 * Pi * rALocation(i) * (yALocation(j) - yALocation(j - 1))
    ' If i = Nr Then Check = Check + rA(i, j)
    Next i
Next j

' Horizontal Areas - tops of elements - vertical heat flow
yA(1) = Pi * rALocation(1) * rALocation(1)
yAsum = yA(1)
For i = 2 To Nr
    yA(i) = Pi * rALocation(i) * rALocation(i) - yAsum
    yAsum = yAsum + yA(i)
Next i

' Volumes
Check = 0
For j = 1 To Ny
    For i = 1 To Nr
        dVol(i, j) = yA(i) * (yALocation(j) - yALocation(j - 1))
        Check = Check + dVol(i, j)
    Next i
Next j

```

End Sub

Private Sub SimulationLoop ()

Dim TermCoef As Double

Dim a1 As Double, a2 As Double, a3 As Double, a4 As Double

Dim UAr As Double, UAy As Double

tPosition = 0

Do

' Check if time to display results

 Select Case SolutionTime - tPosition

 Case Is < TimeStep

 Adjust last time step to land on desired time

 TimeStep = SolutionTime - tPosition

 Case 0

 Display results now

 Exit Sub

 End Select

tPosition = tPosition + TimeStep

For j = Ny To 1 Step -1

 For i = Nr To 1 Step -1

 Select Case j

 Case 1

 TermCoef = Alpha * TimeStep / dVol(i, j)

 Select Case i

 Case 1

 a1 = rA(i, j) / dr(i)

 a2 = yA(i) / dy(j)

 T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2)) + TermCoef * (a1 *

Told(i + 1, j) + a2 * Told(i, j + 1))

 Case 2 To Nr - 1

 a1 = rA(i - 1, j) / dr(i - 1)

 a2 = rA(i, j) / dr(i)

 a3 = yA(i) / dy(j)

 T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3)) + TermCoef * (a1 *

Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j + 1))

 Case Nr

 a1 = rA(i - 1, j) / dr(i - 1)

 a2 = yA(i) / dy(j)

```

    UAr = hConvection * rA(i, j) / kT
    T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAr)) + TermCoef * (a1
* Told(i - 1, j) + a2 * Told(i, j + 1) + AmbientTemp * UAr)
End Select
Case 2 To Ny - 1
    TermCoef = Alpha * TimeStep / dVol(i, j)
    Select Case i
        Case 1
            a1 = rA(i, j) / dr(i)
            a2 = yA(i) / dy(j - 1)
            a3 = yA(i) / dy(j)
            T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3)) + TermCoef * (a1 *
Told(i + 1, j) + a2 * Told(i, j - 1) + a3 * Told(i, j + 1))
        Case 2 To Nr - 1
            a1 = rA(i - 1, j) / dr(i - 1)
            a2 = rA(i, j) / dr(i)
            a3 = yA(i) / dy(j - 1)
            a4 = yA(i) / dy(j)
            T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + a4)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j - 1) + a4 * Told(i, j + 1))
        Case Nr
            a1 = rA(i - 1, j) / dr(i - 1)
            a2 = yA(i) / dy(j - 1)
            a3 = yA(i) / dy(j)
            UAr = hConvection * rA(i, j) / kT
            T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + UAr)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i, j - 1) + a3 * Told(i, j + 1) + AmbientTemp * UAr)
        End Select
    Case Ny
        TermCoef = Alpha * TimeStep / dVol(i, j)
        Select Case i
            Case 1
                a1 = rA(i, j) / dr(i)
                a2 = yA(i) / dy(j - 1)
                UAy = hConvection * yA(i) / kT
                T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAy)) + TermCoef * (a1
* Told(i + 1, j) + a2 * Told(i, j - 1) + AmbientTemp * UAy)
            Case 2 To Nr - 1
                a1 = rA(i - 1, j) / dr(i - 1)
                a2 = rA(i, j) / dr(i)
                a3 = yA(i) / dy(j - 1)
                UAy = hConvection * yA(i) / kT
                T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + UAy)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j - 1) + AmbientTemp * UAy)

```

```

Case Nr
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = yA(i) / dy(j - 1)
    UAy = hConvection * yA(i) / kT
    UAr = hConvection * rA(i, j) / kT
    T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAy + UAr)) +
TermCoef * (a1 * Told(i - 1, j) + a2 * Told(i, j - 1) + AmbientTemp * UAy +
AmbientTemp * UAr)
End Select
End Select
Next i
Next j

' Update Temp grid
For j = 1 To Ny
    For i = 1 To Nr
        Told(i, j) = T(i, j)
    Next i
Next j

frmOutPut.txtTime.Text = Format(tPosition / 60, "fixed")

Loop

End Sub

```

MODULE 3 of 4: Non-capacitance surface nodes

Option Explicit

```

Dim i As Integer, j As Integer
Dim y() As Double
Dim dr() As Double, rA() As Double
Dim dy() As Double, yA() As Double
Dim dVol() As Double
Dim TimeStep As Double
Dim tPosition As Double, Told() As Double

```

```

Private Function MinAllowedTimeStep () As Double

```

```

Dim i As Integer, j As Integer
Dim MinTime As Double, dtSmallest As Double
Dim UA As Double, UAr As Double, UAy As Double
Dim a1 As Double, a2 As Double, a3 As Double, a4 As Double
ReDim dt(9) As Double

```

```

' bot left (can center)
i = 1: j = 1
a1 = rA(i, j) / dr(i)
a2 = yA(i) / dy(j)
dt(1) = dVol(i, j) / (Alpha * (a1 + a2))

' bot right
i = Nr - 1: j = 1
a1 = rA(i - 1, j) / dr(i - 1)
a2 = yA(i) / dy(j)
UA = 1 / (kT / (hConvection * rA(i + 1, j)) + dr(i) / rA(i, j))
dt(2) = dVol(i, j) / (Alpha * (a1 + a2 + UA))

' top left (Can top center)
i = 1: j = Ny - 1
a1 = rA(i, j + 1) / dr(i)
a2 = yA(i) / dy(j - 1)
UA = 1 / (kT / (hConvection * yA(i)) + dy(j) / yA(i))
dt(3) = dVol(i, j) / (Alpha * (a1 + a2 + UA))

' top right
i = Nr - 1: j = Ny - 1
a1 = rA(i - 1, j + 1) / dr(i - 1)
a2 = yA(i) / dy(j - 1)

```



```

    UAy = 1 / (kT / (hConvection * yA(i)) + dy(j) / yA(i))
    UAr = 1 / (kT / (hConvection * rA(i + 1, j)) + dr(i) / rA(i, j))
    dt(4) = dVol(i, j) / (Alpha * (a1 + a2 + UAy + UAr))

' bot interior
j = 1
a1 = rA(1, j) / dr(1)
a2 = rA(2, j) / dr(2)
a3 = yA(2) / dy(j)
dt(5) = dVol(2, j) / (Alpha * (a1 + a2 + a3))
For i = 3 To Nr - 2
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j)
    MinTime = dVol(i, j) / (Alpha * (a1 + a2 + a3))
    If MinTime < dt(5) Then dt(5) = MinTime
Next i

' vertical center line - interior
i = 1: j = 2
a1 = rA(i, j) / dr(i)
a2 = yA(i) / dy(j)
dt(6) = dVol(i, j) / (Alpha * (a1 + 2 * a2))

' Side surface - interior
i = Nr - 1: j = 2
a1 = rA(i - 1, j) / dr(i - 1)
a2 = yA(i) / dy(j)
UA = 1 / (kT / (hConvection * rA(i + 1, j)) + dr(i) / rA(i, j))
dt(7) = dVol(i, j) / (Alpha * (a1 + 2 * a2 + UA))

' Top surface - interior
j = Ny - 1
a1 = rA(1, j) / dr(1)
a2 = rA(2, j) / dr(2)
a3 = yA(2) / dy(j - 1)
UA = 1 / (kT / (hConvection * yA(2)) + dy(j) / yA(2))
dt(8) = dVol(2, j) / (Alpha * (a1 + a2 + a3 + UA))
For i = 3 To Nr - 2
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j - 1)
    UA = 1 / (kT / (hConvection * yA(i)) + dy(j) / yA(i))
    MinTime = dVol(i, j) / (Alpha * (a1 + a2 + a3 + UA))

```

```

    If MinTime < dt(8) Then dt(8) = MinTime
Next i

' Interior nodes
j = 3
a1 = rA(1, j) / dr(1)
a2 = rA(2, j) / dr(2)
a3 = yA(1) / dy(j)
a4 = yA(1) / dy(j - 1)
dt(9) = dVol(2, j) / (Alpha * (a1 + a2 + a3 + a4))
For i = 3 To Nr - 2
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j)
    a4 = yA(i) / dy(j - 1)
    MinTime = dVol(i, j) / (Alpha * (a1 + a2 + a3 + a4))
    If MinTime < dt(9) Then dt(9) = MinTime
Next i

dtSmallest = dt(1)
For i = 2 To 9
    If dt(i) < dtSmallest Then dtSmallest = dt(i)
Next i

MinAllowedTimeStep = dtSmallest

End Function

Sub NoCapMain ()

    Call SetNodalDimensions

    TimeStep = MinAllowedTimeStep()

    Call SetInitialTemp

    Call SimulationLoop

End Sub

Private Sub SetInitialTemp ()

ReDim T(Nr, Ny), Told(Nr, Ny)

```

```

' initialize temperatures

For j = 1 To Ny - 1
  For i = 1 To Nr - 1
    Told(i, j) = InitialTemp
  Next i
Next j

' For i = 1 To Nr - 1
'   Told(i, Ny) = InitialTemp
' Next i

End Sub

Private Sub SetNodalDimensions ()

ReDim rA(Nr, Ny), yA(Nr - 1), dVol(Nr - 1, Ny - 1)
ReDim r(Nr), y(Ny)
ReDim dr(Nr - 1), dy(Ny - 1)
ReDim rALocation(Nr) As Double, yALocation(Ny) As Double

Dim yAsum As Double
Dim Pi As Double
Dim CheckVol

Pi = 4 * Atn(1)

' set internodal distances in radial direction
dr(Nr - 1) = Radius / (2 * Nr - 3): ' Smallest Common 'dr' Unit
For i = 1 To Nr - 2
  dr(i) = 2 * dr(Nr - 1)
Next i

' set internodal dist's in height direction
dy(Ny - 1) = Height / (2 * Ny - 3): ' Smallest common 'dy' Unit
For i = 1 To Ny - 2
  dy(i) = 2 * dy(Ny - 1)
Next i

' set radial node locations
r(1) = 0
For i = 2 To Nr
  r(i) = r(i - 1) + dr(i - 1)
Next i

```

```

' set volume element bdy locations-(log mean radius)
rALocation(1) = r(2) / 2
For i = 2 To Nr - 1
'   rALocation(i) = (r(i + 1) + r(i)) / 2
   rALocation(i) = (r(i + 1) - r(i)) / (Log(r(i + 1) / r(i)))
Next i
rALocation(Nr) = Radius

' set height node locations
y(1) = 0
For i = 2 To Ny
   y(i) = y(i - 1) + dy(i - 1)
Next i

' set locations for tops and bottoms of elements
yALocation(1) = y(2) / 2
For j = 2 To Ny - 1
   yALocation(j) = yALocation(j - 1) + dy(j - 1)
Next j
yALocation(Ny) = Height

' Vertical areas - Radial heat flow rA(Nr, top/bottom edge=0 or interior=1)
For j = 1 To Ny
   For i = 1 To Nr
      rA(i, j) = 2 * Pi * rALocation(i) * (yALocation(j) - yALocation(j - 1))
   Next i
Next j

' Horizontal Areas - tops of elements - vertical heat flow
yA(1) = Pi * rALocation(1) * rALocation(1)
yAsum = yA(1)
For i = 2 To Nr - 2
   yA(i) = Pi * rALocation(i) * rALocation(i) - yAsum
   yAsum = yAsum + yA(i)
Next i
yA(Nr - 1) = Pi * Radius * Radius - yAsum

' Volumes
CheckVol = 0
For j = 1 To Ny - 1
   For i = 1 To Nr - 1

```

```

        dVol(i, j) = yA(i) * (yALocation(j) - yALocation(j - 1))
        CheckVol = CheckVol + dVol(i, j)
    Next i
Next j

End Sub

Private Sub SimulationLoop ()

    Dim TermCoef As Double
    Dim a1 As Double, a2 As Double, a3 As Double, a4 As Double
    Dim UAr As Double, UAY As Double

    tPosition = 0

    Do
        ' Check if time to display results
        Select Case SolutionTime - tPosition
            Case Is < TimeStep
                ' Adjust last time step to land on desired time
                TimeStep = SolutionTime - tPosition
            Case 0
                ' Display results now
                Exit Sub
        End Select

        tPosition = tPosition + TimeStep

    For j = 1 To Ny - 1
        For i = 1 To Nr - 1
            Select Case j
                Case 1
                    TermCoef = Alpha * TimeStep / dVol(i, j)
                    Select Case i
                        Case 1
                            a1 = rA(i, j) / dr(i)
                            a2 = yA(i) / dy(j)
                            T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2)) + TermCoef * (a1 *
                                Told(i + 1, j) + a2 * Told(i, j + 1))
                        Case 2 To Nr - 2
                            a1 = rA(i - 1, j) / dr(i - 1)
                            a2 = rA(i, j) / dr(i)
                            a3 = yA(i) / dy(j)

```

```

    T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3)) + TermCoef * (a1 *
Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j + 1))
    Case Nr - 1
        a1 = rA(i - 1, j) / dr(i - 1)
        a2 = yA(i) / dy(j)
        UAr = 1 / (kT / (hConvection * rA(i + 1, j)) + dr(i) / rA(i, j))
        T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAr)) + TermCoef * (a1
* Told(i - 1, j) + a2 * Told(i, j + 1) + AmbientTemp * UAr)
        T(i + 1, j) = (kT * rA(i, j) * T(i, j) / dr(i) + hConvection * rA(i + 1, j) *
AmbientTemp) / (hConvection * rA(i + 1, j) + kT * rA(i, j) / dr(i))
    End Select
    Case 2 To Ny - 2
        TermCoef = Alpha * TimeStep / dVol(i, j)
        Select Case i
            Case 1
                a1 = rA(i, j) / dr(i)
                a2 = yA(i) / dy(j - 1)
                a3 = yA(i) / dy(j)
                T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3)) + TermCoef * (a1 *
Told(i + 1, j) + a2 * Told(i, j - 1) + a3 * Told(i, j + 1))
            Case 2 To Nr - 2
                a1 = rA(i - 1, j) / dr(i)
                a2 = rA(i, j) / dr(i)
                a3 = yA(i) / dy(j - 1)
                a4 = yA(i) / dy(j)
                T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + a4)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j - 1) + a4 * Told(i, j + 1))
            Case Nr - 1
                a1 = rA(i - 1, j) / dr(i - 1)
                a2 = yA(i) / dy(j - 1)
                a3 = yA(i) / dy(j)
                UAr = 1 / (kT / (hConvection * rA(i + 1, j)) + dr(i) / rA(i, j))
                T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + UAr)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i, j - 1) + a3 * Told(i, j + 1) + AmbientTemp * UAr)
                T(i + 1, j) = (kT * rA(i, j) * T(i, j) / dr(i) + hConvection * rA(i + 1, j) *
AmbientTemp) / (hConvection * rA(i + 1, j) + kT * rA(i, j) / dr(i))
            End Select
        Case Ny - 1
            TermCoef = Alpha * TimeStep / dVol(i, j)
            Select Case i
                Case 1
                    a1 = rA(i, j) / dr(i)
                    a2 = yA(i) / dy(j - 1)
                    UAr = 1 / (kT / (hConvection * yA(i)) + dy(j) / yA(i))

```

```

    T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAy)) + TermCoef * (a1
* Told(i + 1, j) + a2 * Told(i, j - 1) + AmbientTemp * UAy)
    T(i, j + 1) = (kT * T(i, j) / dy(j) + hConvection * AmbientTemp) /
(hConvection + kT / dy(j))
    Case 2 To Nr - 2
        a1 = rA(i - 1, j) / dr(i - 1)
        a2 = rA(i, j) / dr(i)
        a3 = yA(i) / dy(j - 1)
        UAy = 1 / (kT / (hConvection * yA(i)) + dy(j) / yA(i))
        T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + UAy)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j - 1) + AmbientTemp * UAy)
        T(i, j + 1) = (kT * T(i, j) / dy(j) + hConvection * AmbientTemp) /
(hConvection + kT / dy(j))
    Case Nr - 1
        a1 = rA(i - 1, j) / dr(i - 1)
        a2 = yA(i) / dy(j - 1)
        UAy = 1 / (kT / (hConvection * yA(i)) + dy(j) / yA(i))
        UAr = 1 / (kT / (hConvection * rA(i + 1, j)) + dr(i) / rA(i, j))
        T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAy + UAr)) +
TermCoef * (a1 * Told(i - 1, j) + a2 * Told(i, j - 1) + AmbientTemp * (UAy + UAr))
        T(i, j + 1) = (kT * T(i, j) / dy(j) + hConvection * AmbientTemp) /
(hConvection + kT / dy(j))
        T(i + 1, j) = (kT * rA(i, j) * T(i, j) / dr(i) + hConvection * rA(i + 1, j) *
AmbientTemp) / (hConvection * rA(i + 1, j) + kT * rA(i, j) / dr(i))
        T(Nr, Ny) = (T(i, j + 1) + T(i + 1, j)) / 2
    End Select
End Select
Next i
Next j

' Update Temp Grid
For j = 1 To Ny
    For i = 1 To Nr
        Told(i, j) = T(i, j)
    Next i
Next j

frmOutPut.txtTime.Text = Format(tPosition / 60, "fixed")

Loop

End Sub

```

MODULE 4 of 4: Analytical solution

```

Option Explicit
Dim eps As Double
Dim BiotCyl As Double, BiotSlab As Double
Dim rPosition As Double, tPosition As Double, xPosition As Double
Dim i As Integer, j As Integer, Pi As Double
Dim thetaCyl As Double, thetaSlab As Double
Dim TransRoot() As Double
Dim NumRoots As Integer

```

```

Const BJ0p1 = 1
Const BJ0p2 = -.001098628627
Const BJ0p3 = .00002734510407
Const BJ0p4 = -.000002073370639
Const BJ0p5 = 2.093887211E-07
Const BJ0q1 = -.01562499995
Const BJ0q2 = .0001430488765
Const BJ0q3 = -.000006911147651
Const BJ0q4 = .000007621095161
Const BJ0q5 = -9.34945152E-08
Const BJ0r1 = 57568490574#
Const BJ0r2 = -13362590354#
Const BJ0r3 = 651619640.7
Const BJ0r4 = -11214424.18
Const BJ0r5 = 77392.33017
Const BJ0r6 = -184.9052456
Const BJ0s1 = 57568490411#
Const BJ0s2 = 1029532985
Const BJ0s3 = 9494680.718
Const BJ0s4 = 59272.64853
Const BJ0s5 = 267.8532712
Const BJ0s6 = 1

```

```

Const BJ1p1 = 1
Const BJ1p2 = .00183105
Const BJ1p3 = -.00003516396496
Const BJ1p4 = .000002457520174
Const BJ1p5 = -.000000240337019
Const BJ1q1 = .04687499995
Const BJ1q2 = -.0002002690873
Const BJ1q3 = .000008449199096
Const BJ1q4 = -.00000088228987
Const BJ1q5 = .000000105787412

```



```

Const BJlr1 = 72362614232#
Const BJlr2 = -7895059235#
Const BJlr3 = 242396853.1
Const BJlr4 = -2972611.439
Const BJlr5 = 15704.4826
Const BJlr6 = -30.16036606
Const BJls1 = 144725228442#
Const BJls2 = 2300535178#
Const BJls3 = 18583304.74
Const BJls4 = 99447.43394
Const BJls5 = 376.9991397
Const BJls6 = 1

```

```
Sub AnalMain ()
```

'NOTE: Height is actually half height of inf. slab.

```
Pi = 4 * Atn(1)
```

```
Call MachPrec
```

```
BiotCyl = hConvection * Radius / kT
```

```
BiotSlab = hConvection * Height / kT
```

```
NumRoots = 10
```

```
Call AnalSolutionLoop
```

```
End Sub
```

```
Sub AnalSolutionLoop ()
```

```
ReDim TempAtrxt(11) As Double, r(11) As Double
```

```
tPosition = SolutionTime
```

```
frmOutPut.txtTime = SolutionTime / 60
```

```
For i = 1 To 11
```

```
  Select Case i
```

```
    Case 1
```

```
      rPosition = 0
```

```
      xPosition = 0
```

```
    Case 2
```

```
      rPosition = .1 * Radius
```

```
      xPosition = 0
```

```
    Case 3
```

```
      rPosition = .2 * Radius
```

```
      xPosition = 0
```

```

Case 4
    rPosition = .3 * Radius
    xPosition = 0
Case 5
    rPosition = .4 * Radius
    xPosition = 0
Case 6
    rPosition = .5 * Radius
    xPosition = 0
Case 7
    rPosition = .6 * Radius
    xPosition = 0
Case 8
    rPosition = .7 * Radius
    xPosition = 0
Case 9
    rPosition = .8 * Radius
    xPosition = 0
Case 10
    rPosition = .9 * Radius
    xPosition = 0
Case 11
    rPosition = Radius
    xPosition = 0
End Select
r(i) = rPosition

Call InfCyl

Call InfSlab

    TempAtxrt(i) = AmbientTemp + (InitialTemp - AmbientTemp) * thetaCyl *
thetaSlab
Next i

' OutPut Solution to Grid

StartAtRow = StartAtRow + 3
frmOutPut.grdOutPut.Row = StartAtRow
For i = 1 To 11
    frmOutPut.grdOutPut.Col = i
    frmOutPut.grdOutPut.Text = Format(TempAtxrt(i), "Scientific")
Next i

```

```
frmOutPut.Refresh
```

```
End Sub
```

```
Function BessJ0 (x As Double) As Double
```

```
' Numerical Recipies p.(225)
```

```
' Returns the Bessel fn J0(x) for any real x
```

```
Dim xx As Double, ax As Double, y As Double, z As Double
```

```
If Abs(x) < 8 Then
```

```
    y = x * x
```

```
    BessJ0 = (BJ0r1 + y * (BJ0r2 + y * (BJ0r3 + y * (BJ0r4 + y * (BJ0r5 + y *  
    BJ0r6)))))) / (BJ0s1 + y * (BJ0s2 + y * (BJ0s3 + y * (BJ0s4 + y * (BJ0s5 + y *  
    BJ0s6))))))
```

```
Else
```

```
    ax = Abs(x)
```

```
    z = 8 / ax
```

```
    y = z * z
```

```
    xx = ax - .785398164
```

```
    BessJ0 = Sqr(.636619772 / ax) * (Cos(xx) * (BJ0p1 + y * (BJ0p2 + y * (BJ0p3 + y  
    * (BJ0p4 + y * BJ0p5)))) - z * Sin(xx) * (BJ0q1 + y * (BJ0q2 + y * (BJ0q3 + y *  
    (BJ0q4 + y * BJ0q5))))))
```

```
End If
```

```
End Function
```

```
Function BessJ1 (x As Double) As Double
```

```
' Numerical Recipies p.226
```

```
' Returns the Bessel fn J1(x) for any real x
```

```
Dim xx As Double, ax As Double, y As Double, z As Double
```

```
If Abs(x) < 8 Then
```

```
    y = x * x
```

```
    BessJ1 = x * (BJ1r1 + y * (BJ1r2 + y * (BJ1r3 + y * (BJ1r4 + y * (BJ1r5 + y *  
    BJ1r6)))))) / (BJ1s1 + y * (BJ1s2 + y * (BJ1s3 + y * (BJ1s4 + y * (BJ1s5 + y *  
    BJ1s6))))))
```

```
Else
```

```
    ax = Abs(x)
```

```
    z = 8 / ax
```

```
    y = z * z
```

```

xx = ax - 2.356194491
BessJ1 = Sqr(.636619772 / ax) * (Cos(xx) * (BJ1p1 + y * (BJ1p2 + y * (BJ1p3 + y
* (BJ1p4 + y * BJ1p5)))) - z * Sin(xx) * (BJ1q1 + y * (BJ1q2 + y * (BJ1q3 + y *
(BJ1q4 + y * BJ1q5))))))
End If

```

```
End Function
```

```
Function CylFunc (x As Double, Bi As Double) As Double
```

```
    CylFunc = Bi * BessJ0(x) - x * BessJ1(x)
```

```
End Function
```

```
Sub FindTransRoot (Geometry As String)
```

```
' Find Roots of transcendental functions for heat Transfer
```

```
Dim fmid As Double, F As Double
```

```
Dim MinRoot As Double, MaxRoot As Double, RootTol As Double
```

```
Dim Biot As Double, RootIndex As Integer
```

```
' Set bounds for search of roots via Bisection (rtbis)
```

```
Select Case Geometry
```

```
    Case "Slab"
```

```
        MinRoot = 0
```

```
        MaxRoot = Pi / 2
```

```
        Biot = BiotSlab
```

```
    Case "Cylinder"
```

```
        MinRoot = 0
```

```
        MaxRoot = Pi
```

```
        Biot = BiotCyl
```

```
End Select
```

```
RootTol = .00001
```

```
For RootIndex = 1 To NumRoots
```

```
    TransRoot(RootIndex) = rtbis(MinRoot, MaxRoot, RootTol, Geometry, Biot)
```

```
    If TransRoot(RootIndex) < RootTol Then TransRoot(RootIndex) = 0
```

```
Select Case Geometry
```

```
    Case "Slab"
```

```
        MinRoot = MinRoot + Pi
```

```
        MaxRoot = TransRoot(RootIndex) + Pi
```

```

    Case "Cylinder"
        MinRoot = MinRoot + Pi
        MaxRoot = MaxRoot + Pi
    End Select
Next RootIndex

End Sub

Sub InfCyl ()

    ReDim TransRoot(NumRoots) As Double
    Dim RootIndex As Integer

    Dim TermConstant As Double, TempTerm As Double
    Dim BJ0 As Double, BJ1 As Double

    Call FindTransRoot("Cylinder")

    thetaCyl = 0
    For RootIndex = 1 To NumRoots
        If TransRoot(RootIndex) = 0 Then TransRoot(RootIndex) =
            TransRoot(RootIndex) + eps

            BJ0 = BessJ0(TransRoot(RootIndex))
            BJ1 = BessJ1(TransRoot(RootIndex))

            TermConstant = 2 * BJ1 / (TransRoot(RootIndex) * (BJ0 * BJ0 + BJ1 * BJ1))
            TempTerm = (TermConstant * BessJ0(TransRoot(RootIndex) * rPosition /
                Radius)) * Exp(-TransRoot(RootIndex) * TransRoot(RootIndex) * Alpha * tPosition /
                (Radius * Radius))

            If Abs(TempTerm * (InitialTemp - AmbientTemp)) <= .001 Then
                thetaCyl = thetaCyl + TempTerm
                Exit For
            End If

            thetaCyl = thetaCyl + TempTerm
    Next RootIndex

End Sub

Sub InfSlab ()
' Analytical solution - Slab (B.C. third kind)

```

```

ReDim TransRoot(NumRoots) As Double
Dim SumTemp As Double, TempTermConstant As Double, TempTerm As Double
Dim RootIndex As Integer

Call FindTransRoot("Slab")

thetaSlab = 0
For RootIndex = 1 To NumRoots
    If TransRoot(RootIndex) > 0 Then
        TempTermConstant = 2 * Sin(TransRoot(RootIndex)) /
        (TransRoot(RootIndex) + Sin(TransRoot(RootIndex)) * Cos(TransRoot(RootIndex)))
    Else
        TempTermConstant = 1
    End If

    TempTerm = (TempTermConstant * Cos(TransRoot(RootIndex)) * xPosition /
    Height)) * Exp(-TransRoot(RootIndex) * TransRoot(RootIndex) * Alpha * tPosition /
    (Height * Height))

    thetaSlab = thetaSlab + TempTerm

    If Abs(TempTerm * (InitialTemp - AmbientTemp)) <= .001 Then
        Exit For
    End If

Next RootIndex

End Sub

Sub MachPrec ()

    eps = 1
    Do
        eps = eps / 2
    Loop While 1 + eps > 1
    eps = eps * 2

End Sub

Function rtbis (MinU As Double, MaxU As Double, Tol As Double, Geometry As
String, Biot As Double)

```

```

' Bisection roots finder
Dim p As Double, Fp As Double, Fx1 As Double, Fx2 As Double
Dim x1 As Double, x2 As Double

x1 = MinU
x2 = MaxU
Do
    p = x1 + (x2 - x1) / 2
    Select Case Geometry
        Case "Slab"
            Fp = SlabFunc(p, Biot)
            Fx1 = SlabFunc(x1, Biot)
            Fx2 = SlabFunc(x2, Biot)
        Case "Cylinder"
            Fp = CylFunc(p, Biot)
            Fx1 = CylFunc(x1, Biot)
            Fx2 = CylFunc(x2, Biot)
    End Select

    If Fp = 0 Or (x2 - x1) / 2 < Tol Then
        rtbis = p
        Exit Function
    Else
        If Fx1 = 0 Then
            If Fp * Fx2 > 0 Then
                x2 = p
            Else
                x1 = p
            End If
        Else
            If Fp * Fx1 > 0 Then
                x1 = p
            Else
                x2 = p
            End If
        End If
    End If
Loop

End Function
Function SlabFunc (x As Double, Bi As Double) As Double
    SlabFunc = x * Tan(x) - Bi
End Function

```

APPENDIX C

PEIE CODE FOR CONDUCTION HEATING CANNED FOOD

'MODULE 1 of 2: PEIE for conduction heating canned foods.

'Module 1 provides input functions and then launches the PEIE code
'by calling subroutine *NOCAPSFC* in module 2.

Option Explicit

Global NodesDim1 As Integer, NodesDim2 As Integer, NodesDim3 As Integer

Global Dim1 As Double, Dim2 As Double, Dim3 As Double

Global T0 As Double, TaH As Double, TaC As Double

Global Co As Double

Global TaHTime As Single, TaCTime As Single

Global T() As Double, TempEq() As Double, TimeEQ() As Double

Global Cp As Double, kT As Double, Density As Double

Global Alpha As Double

Global hHeat As Double, hCool As Double

Global hIceWater As Double, hAir As Double

Global InFileName() As String, OutFileName As String, NumSelected As Integer

Global FileName1 As String, FileName2 As String

Dim SelectedArray() As Integer

Dim NumFilePairs As Integer, PairCount As Integer

Global Ea1 As Double, Ea2 As Double

Global IsBadFilePair As Integer

Global Const Rg = 8.31441: ' J/(mol K)

Sub CheckFilePairs ()


```

Dim i As Integer, j As Integer, IsLastBackSlash As Integer
Dim file1 As String, file2 As String
Dim TempCode1 As String, TempCode2 As String: ' TempCode stands for
temperature code of the experiment

PairCount = 0
For i = 1 To NumSelected - 1
    InFileName(1) = frmFileSelect.dir1.Path & "\" &
frmFileSelect.fil1.List(SelectedArray(i))

    file1 = frmFileSelect.fil1.List(SelectedArray(i))
    FileName1 = file1
    file1 = Left$(file1, 5)

    For j = i + 1 To NumSelected
        InFileName(2) = frmFileSelect.dir1.Path & "\" &
frmFileSelect.fil1.List(SelectedArray(j))
        file2 = frmFileSelect.fil1.List(SelectedArray(j))
        FileName2 = file2
        file2 = Left$(file2, 5)

        PairCount = PairCount + 1
        If file1 = file2 Then IsBadFilePair = True

        OutEPM1.txtPairNumber.Text = PairCount
        OutEPM1.lstCurFiles.Clear
        OutEPM1.lstCurFiles.AddItem frmFileSelect.fil1.List(SelectedArray(i))
        OutEPM1.lstCurFiles.AddItem frmFileSelect.fil1.List(SelectedArray(j))

        Ea1 = Val(InEPM1.txtEa1.Text)
        Ea2 = Val(InEPM1.txtEa2.Text)

        If IsBadFilePair = False Then
            Call NoCapCyl
        Else
            IsBadFilePair = False
        End If
    Next j
Next i

End Sub

Sub FileSelect ()

```

```

Dim i As Integer

NumSelected = 0
For i = 0 To frmFileSelect.fil1.ListCount - 1
    If frmFileSelect.fil1.Selected(i) Then

        NumSelected = NumSelected + 1

        ReDim Preserve SelectedArray(NumSelected)

        SelectedArray(NumSelected) = i

    End If
Next i

NumFilePairs = NumSelected * (NumSelected - 1) / 2

End Sub

Sub Main ()
    ReDim InFileName(2)

    IsBadFilePair = False

    Call SetInputVariables

    If InEPM1.opt3dFinCyl Then

        Call FileSelect
        OutEPM1.txtNumFilesSelected.Text = NumSelected

        If NumSelected = 1 Then
            InFileName(1) = frmFileSelect.dir1.Path & "\" &
            frmFileSelect.fil1.List(SelectedArray(1))
            Call NoCapCyl
        Else
            OutEPM1.txtTotNumPairs.Text = NumFilePairs
            Call CheckFilePairs
        End If
    End If

End Sub

```

```

Sub SetInputVariables ()
Dim i As Integer

    OutFileName = frmOutFileSelect.dir1.Path & "\" &
frmOutFileSelect.txtOutFile.Text

    Dim1 = Val(InEPM1.txtDim1.Text) / 2
    Dim2 = Val(InEPM1.txtDim2.Text) / 2
    Dim3 = Val(InEPM1.txtDim3.Text) / 2
    If InEPM1.optInches Then
        Dim1 = Dim1 * 2.54
        Dim2 = Dim2 * 2.54
        Dim3 = Dim3 * 2.54
    End If

    NodesDim1 = Val(InEPM1.txtNodesDim1.Text)
    NodesDim2 = Val(InEPM1.txtNodesDim2.Text)
    NodesDim3 = Val(InEPM1.txtNodesDim3.Text)

    T0 = Val(InEPM1.txtT0.Text)
    Co = Val(InEPM1.txtCo.Text)

    kT = Val(InEPM1.txtK.Text)
    Cp = Val(InEPM1.txtCp.Text)
    Density = Val(InEPM1.txtDensity.Text)

    Alpha = kT / (Density * Cp): 'Val(InEPM1.txtAlpha.Text)

    hHeat = Val(InEPM1.txthHeat.Text)
    hCool = Val(InEPM1.txthCool.Text)
    hAir = Val(InEPM1.txthAir.Text)
    hIceWater = Val(InEPM1.txthIceWater.Text)

    Ea1 = Val(InEPM1.txtEa1)
    Ea2 = Val(InEPM1.txtEa2)

End Sub

```

'MODULE 2 of 2

Option Explicit

```
Dim i As Integer, j As Integer, k As Integer
Dim r() As Double
Dim dr() As Double, rA() As Double
Dim dy() As Double, yA() As Double
Dim dVol() As Double, FCylVol As Double
Dim TimeStep As Double
Dim tNow As Double
Dim Nr As Integer, Ny As Integer
Dim Radius As Double, Height As Double
Dim hUse As Double, Tamb As Double
Dim Told() As Double
Dim RetortMode As String * 1, RMode() As String * 1
Dim RetortTime As Double, RetortTemp As Double
Dim RTime() As Double, RTemp() As Double
Dim RetortDataIndex As Integer, NumRetortData As Integer
Dim FinalMassAvgConc() As Double
Dim GraphIndex As Integer
Dim GraphNode() As Single
Dim Gs1() As Double, Gs2() As Double
Dim ConcRatio1() As Double, ConcRatio2() As Double
Dim iso_k1() As Double, iso_k2() As Double
Dim eqTemp() As Double, eqTime() As Double
Dim Kref1 As Double, Kref2 As Double
```

Sub DisplayData (LoopCount As Integer)

```
Call Print2Grid
If LoopCount Mod 100 = 0 Then
    GraphIndex = GraphIndex + 1
    ReDim Preserve GraphNode(2, GraphIndex)
    GraphNode(1, GraphIndex) = T(1, 1): ' Center of Can
    GraphNode(2, GraphIndex) = Tamb: ' RetortTemp
    If GraphIndex > 1 Then Call Print2Graph2
    Call Print2Graph1
    LoopCount = 1
End If
```

End Sub

Private Sub FCylSimulationLoop ()

```

Dim LoopCount As Integer
Dim TermCoef As Double
Dim a1 As Double, a2 As Double, a3 As Double, a4 As Double
Dim UAr As Double, UAy As Double
Dim AvgNodeTemp As Double

```

```

tNow = 0
LoopCount = 0
GraphIndex = 0
RetortDataIndex = 1

```

```

Do

```

```

tNow = tNow + TimeStep

```

```

Select Case tNow
Case Is >= RTime(NumRetortData)
    Tamb = 0
    hUse = hIceWater
    If T(1, 1) < 30 Then
        Call DisplayData(LoopCount)
        Exit Do: ' exit when Tcenter < 10 C.
    End If
Case Else
    Tamb = GetAmbientTemp()
    hUse = GetConvection()
End Select

```

```

' Check if time to display data
If LoopCount Mod 100 = 0 Then
    Call DisplayData(LoopCount)
End If
LoopCount = LoopCount + 1

```

```

For j = Ny - 1 To 1 Step -1
    For i = Nr - 1 To 1 Step -1
        Select Case j
        Case 1
            TermCoef = Alpha * TimeStep / dVol(i, j)
            Select Case i
            Case 1
                a1 = rA(i, j) / dr(i)

```

```

a2 = yA(i) / dy(j)
T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2)) + TermCoef * (a1 *
Told(i + 1, j) + a2 * Told(i, j + 1))
Case 2 To Nr - 2
a1 = rA(i - 1, j) / dr(i - 1)
a2 = rA(i, j) / dr(i)
a3 = yA(i) / dy(j)
T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3)) + TermCoef * (a1 *
Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j + 1))
Case Nr - 1
a1 = rA(i - 1, j) / dr(i - 1)
a2 = yA(i) / dy(j)
UAr = 1 / (kT / (hUse * rA(i + 1, j)) + dr(i) / rA(i, j))
T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAr)) + TermCoef * (a1
* Told(i - 1, j) + a2 * Told(i, j + 1) + Tamb * UAr)
T(i + 1, j) = (kT * rA(i, j) * T(i, j) / dr(i) + hUse * rA(i + 1, j) * Tamb) /
(hUse * rA(i + 1, j) + kT * rA(i, j) / dr(i))
End Select
Case 2 To Ny - 2
TermCoef = Alpha * TimeStep / dVol(i, j)
Select Case i
Case 1
a1 = rA(i, j) / dr(i)
a2 = yA(i) / dy(j - 1)
a3 = yA(i) / dy(j)
T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3)) + TermCoef * (a1 *
Told(i + 1, j) + a2 * Told(i, j - 1) + a3 * Told(i, j + 1))
Case 2 To Nr - 2
a1 = rA(i - 1, j) / dr(i)
a2 = rA(i, j) / dr(i)
a3 = yA(i) / dy(j - 1)
a4 = yA(i) / dy(j)
T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + a4)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j - 1) + a4 * Told(i, j + 1))
Case Nr - 1
a1 = rA(i - 1, j) / dr(i - 1)
a2 = yA(i) / dy(j - 1)
a3 = yA(i) / dy(j)
UAr = 1 / (kT / (hUse * rA(i + 1, j)) + dr(i) / rA(i, j))
T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + UAr)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i, j - 1) + a3 * Told(i, j + 1) + Tamb * UAr)
T(i + 1, j) = (kT * rA(i, j) * T(i, j) / dr(i) + hUse * rA(i + 1, j) * Tamb) /
(hUse * rA(i + 1, j) + kT * rA(i, j) / dr(i))
End Select

```

```

Case Ny - 1
TermCoef = Alpha * TimeStep / dVol(i, j)
Select Case i
  Case 1
    a1 = rA(i, j) / dr(i)
    a2 = yA(i) / dy(j - 1)
    UAY = 1 / (kT / (hUse * yA(i)) + dy(j) / yA(i))
    T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAY)) + TermCoef * (a1
* Told(i + 1, j) + a2 * Told(i, j - 1) + Tamb * UAY)
    'T(i, j + 1) = (kT * T(i, j) / dy(j) + hUse * Tamb) / (hUse + kT / dy(j))
  Case 2 To Nr - 2
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j - 1)
    UAY = 1 / (kT / (hUse * yA(i)) + dy(j) / yA(i))
    T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + a3 + UAY)) + TermCoef *
(a1 * Told(i - 1, j) + a2 * Told(i + 1, j) + a3 * Told(i, j - 1) + Tamb * UAY)
    'T(i, j + 1) = (kT * T(i, j) / dy(j) + hUse * Tamb) / (hUse + kT / dy(j))
  Case Nr - 1
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = yA(i) / dy(j - 1)
    UAY = 1 / (kT / (hUse * yA(i)) + dy(j) / yA(i))
    UAr = 1 / (kT / (hUse * rA(i + 1, j)) + dr(i) / rA(i, j))
    T(i, j) = Told(i, j) * (1 - TermCoef * (a1 + a2 + UAY + UAr)) +
TermCoef * (a1 * Told(i - 1, j) + a2 * Told(i, j - 1) + Tamb * (UAY + UAr))
    'T(i, j + 1) = (kT * T(i, j) / dy(j) + hUse * Tamb) / (hUse + kT / dy(j))
    'T(i + 1, j) = (kT * rA(i, j) * T(i, j) / dr(i) + hUse * rA(i + 1, j) * Tamb) /
(hUse * rA(i + 1, j) + kT * rA(i, j) / dr(i))
    'T(Nr, Ny) = (T(i, j + 1) + T(i + 1, j)) / 2
  End Select
End Select
Call GsAccumulate
Next i
Next j

DoEvents

For j = 1 To Ny - 1
  For i = 1 To Nr - 1
    Told(i, j) = T(i, j)
  Next i
Next j

Loop

```

End Sub

Private Function GetAmbientTemp ()

Dim LinearInterp As Double, TempDiff As Double

Select Case tNow

Case Is >= RTime(RetortDataIndex + 1)

Do While tNow > RTime(RetortDataIndex + 1)

RetortDataIndex = RetortDataIndex + 1

Loop

LinearInterp = (tNow - RTime(RetortDataIndex)) / (RTime(RetortDataIndex + 1)

- RTime(RetortDataIndex))

TempDiff = RTemp(RetortDataIndex + 1) - RTemp(RetortDataIndex)

GetAmbientTemp = RTemp(RetortDataIndex) + LinearInterp * TempDiff

Case Else

LinearInterp = (tNow - RTime(RetortDataIndex)) / (RTime(RetortDataIndex + 1)

- RTime(RetortDataIndex))

TempDiff = RTemp(RetortDataIndex + 1) - RTemp(RetortDataIndex)

GetAmbientTemp = RTemp(RetortDataIndex) + LinearInterp * TempDiff

End Select

End Function

Function GetConvection () As Double

Select Case RMode(RetortDataIndex)

Case "a"

GetConvection = hAir

Case "h"

GetConvection = hHeat

Case "c"

GetConvection = hCool

End Select

End Function

Private Sub GetRetortData (FileIndex As Integer)

Dim i As Integer, crap As String, Dummy As Single

Dim d0_MassAvgConc As Double, d1_MassAvgConc As Double, d2_MassAvgConc As Double

Dim d0_L As Double, d1_L As Double, d2_L As Double


```
Dim d0_a As Double, d1_a As Double, d2_a As Double
Dim d0_b As Double, d1_b As Double, d2_b As Double
```

```
Dim d0_Lh As Double, d1_Lh As Double, d2_Lh As Double
Dim d0_ah As Double, d1_ah As Double, d2_ah As Double
Dim d0_bh As Double, d1_bh As Double, d2_bh As Double
```

```
Open InFileName(FileIndex) For Input As #1
```

```
Input #1, d0_MassAvgConc, Dummy
Input #1, d1_MassAvgConc, Dummy
Input #1, d2_MassAvgConc, Dummy
Input #1, d0_L, d0_a, d0_b, d0_Lh, d0_ah, d0_bh
Input #1, d1_L, d1_a, d1_b, d1_Lh, d1_ah, d1_bh
Input #1, d2_L, d2_a, d2_b, d2_Lh, d2_ah, d2_bh
Line Input #1, crap
```

```
i = 0
```

```
Do While Not EOF(1)
```

```
    i = i + 1
```

```
    ReDim Preserve RTime(i), RTemp(i), RMode(i)
```

```
    Input #1, RetortMode, RetortTime, RetortTemp, Dummy, Dummy, Dummy
```

```
    RTime(i) = RetortTime * 60
```

```
    RTemp(i) = RetortTemp
```

```
    RMode(i) = RetortMode
```

```
Loop
```

```
Close #1
```

```
NumRetortData = i
```

```
If InEpm1.optBugs_d0 Then
```

```
    FinalMassAvgConc(FileIndex) = d0_MassAvgConc
```

```
    If FinalMassAvgConc(FileIndex) = 0 Then IsBadFilePair = True
```

```
Elseif InEpm1.optBugs_d1 Then
```

```
    FinalMassAvgConc(FileIndex) = d1_MassAvgConc
```

```
    If FinalMassAvgConc(FileIndex) = 0 Then IsBadFilePair = True
```

```
Elseif InEpm1.optBugs_d2 Then
```

```
    FinalMassAvgConc(FileIndex) = d2_MassAvgConc
```

```
    If FinalMassAvgConc(FileIndex) = 0 Then IsBadFilePair = True
```

```
Elseif InEpm1.optColor_0 Then
```

```
    FinalMassAvgConc(FileIndex) = -d0_Lh * d0_ah / d0_bh
```

```
    If FinalMassAvgConc(FileIndex) = 0 Or d0_ah >= 0 Then IsBadFilePair = True
```

```
Elseif InEpm1.optColor_1 Then
```

```
    FinalMassAvgConc(FileIndex) = -d1_Lh * d1_ah / d1_bh
```

```

    If FinalMassAvgConc(FileIndex) = 0 Or d1_ah >= 0 Then IsBadFilePair = True
    ElseIf InEpm1.optColor_2 Then
        FinalMassAvgConc(FileIndex) = -d2_Lh * d2_ah / d2_bh
        If FinalMassAvgConc(FileIndex) = 0 Or d2_ah >= 0 Then IsBadFilePair = True
    End If

End Sub

Sub GsAccumulate ()
    Dim Z As Double, rxnTemp As Double

    ' calc using 55% of temp change
    If T(i, j) > Told(i, j) Then
        rxnTemp = Told(i, j) + .55 * (T(i, j) - Told(i, j))
    Else
        rxnTemp = T(i, j) + .55 * (Told(i, j) - T(i, j))
    End If

    Z = ((121.1 + 273.15) - (rxnTemp + 273.15)) / ((121.1 + 273.15) * (rxnTemp +
    273.15))

    Gs1(i, j) = Gs1(i, j) + Exp(-Ea1 * Z / Rg)
    Gs2(i, j) = Gs2(i, j) + Exp(-Ea2 * Z / Rg)

End Sub

Sub Isothermal (FileIndex As Integer)
    Dim CheckSum As Double

    For j = 1 To Ny - 1
        For i = 1 To Nr - 1
            Gs1(i, j) = Gs1(i, j) * TimeStep / 60
            Gs2(i, j) = Gs2(i, j) * TimeStep / 60
            If Gs1(i, j) = Gs2(i, j) Then Gs2(i, j) = Gs2(i, j) - .000001
        Next i
    Next j

    Kref1 = RootBisection(FileIndex, Gs1(), 0, 1000, .000000000001)
    Kref2 = RootBisection(FileIndex, Gs2(), 0, 1000, .000000000001)
    If IsBadFilePair = True Then Exit Sub

    For j = 1 To Ny - 1
        For i = 1 To Nr - 1

```

```

'   C/Co = 1/exp(Kref*Gs).
      ConcRatio1(i, j) = Exp(-Kref1 * Gs1(i, j))
      ConcRatio2(i, j) = Exp(-Kref2 * Gs2(i, j))
      If ConcRatio1(i, j) = 0 Or ConcRatio2(i, j) = 0 Then
        IsBadFilePair = True
      Exit Sub
    End If

'   CheckSum = CheckSum + ConcRatio1(i, j) * Co * dVol(i, j) / FCylVol: 'should
equal tot num bugs left in can

      eqTemp(FileIndex, i, j) = 1 / (Rg * Log(Gs1(i, j) / Gs2(i, j)) / (Ea2 - Ea1) + 1 /
(121.1 + 273.15))
      eqTime(FileIndex, i, j) = Gs1(i, j) * Exp(Ea1 / Rg * ((121.1 + 273.15) -
eqTemp(FileIndex, i, j)) / ((121.1 + 273.15) * eqTemp(FileIndex, i, j)))

      iso_k1(FileIndex, i, j) = -Log(ConcRatio1(i, j)) / eqTime(FileIndex, i, j)
      iso_k2(FileIndex, i, j) = -Log(ConcRatio2(i, j)) / eqTime(FileIndex, i, j)
    Next i
  Next j

End Sub

Function Kref_Gs_Func (FileIndex As Integer, Gs() As Double, x As Double) As
Double
  Dim Dummy As Double
  ReDim Preserve Gs(Nr - 1, Ny - 1)

  For j = 1 To Ny - 1
    For i = 1 To Nr - 1
      Dummy = Dummy + dVol(i, j) * Exp(-x * Gs(i, j))
    Next i
  Next j

  Kref_Gs_Func = FinalMassAvgConc(FileIndex) * FCylVol / Co - Dummy

End Function

Private Function MinFCylTimeStep () As Double

  Dim i As Integer, j As Integer
  Dim MinTime As Double, dtSmallest As Double

```

Dim UA As Double, UAr As Double, UAy As Double
 Dim a1 As Double, a2 As Double, a3 As Double, a4 As Double
 ReDim dt(9) As Double

' bot left (can center)

i = 1: j = 1

a1 = rA(i, j) / dr(i)

a2 = yA(i) / dy(j)

dt(1) = dVol(i, j) / (Alpha * (a1 + a2))

' bot right

i = Nr - 1: j = 1

a1 = rA(i - 1, j) / dr(i - 1)

a2 = yA(i) / dy(j)

UA = 1 / (kT / (hHeat * rA(i + 1, j)) + dr(i) / rA(i, j))

dt(2) = dVol(i, j) / (Alpha * (a1 + a2 + UA))

' top left (Can top center)

i = 1: j = Ny - 1

a1 = rA(i, j + 1) / dr(i)

a2 = yA(i) / dy(j - 1)

UA = 1 / (kT / (hHeat * yA(i)) + dy(j) / yA(i))

dt(3) = dVol(i, j) / (Alpha * (a1 + a2 + UA))

' top right

i = Nr - 1: j = Ny - 1

a1 = rA(i - 1, j + 1) / dr(i - 1)

a2 = yA(i) / dy(j - 1)

UAy = 1 / (kT / (hHeat * yA(i)) + dy(j) / yA(i))

UAr = 1 / (kT / (hHeat * rA(i + 1, j)) + dr(i) / rA(i, j))

dt(4) = dVol(i, j) / (Alpha * (a1 + a2 + UAy + UAr))

' bot interior

j = 1

a1 = rA(1, j) / dr(1)

a2 = rA(2, j) / dr(2)

a3 = yA(2) / dy(j)

dt(5) = dVol(2, j) / (Alpha * (a1 + a2 + a3))

For i = 3 To Nr - 2

a1 = rA(i - 1, j) / dr(i - 1)

a2 = rA(i, j) / dr(i)

a3 = yA(i) / dy(j)

MinTime = dVol(i, j) / (Alpha * (a1 + a2 + a3))

If MinTime < dt(5) Then dt(5) = MinTime

Next i

```

' vertical center line - interior
i = 1: j = 2
a1 = rA(i, j) / dr(i)
a2 = yA(i) / dy(j)
dt(6) = dVol(i, j) / (Alpha * (a1 + 2 * a2))

' Side surface - interior
i = Nr - 1: j = 2
a1 = rA(i - 1, j) / dr(i - 1)
a2 = yA(i) / dy(j)
UA = 1 / (kT / (hHeat * rA(i + 1, j)) + dr(i) / rA(i, j))
dt(7) = dVol(i, j) / (Alpha * (a1 + 2 * a2 + UA))

' Top surface - interior
j = Ny - 1
a1 = rA(1, j) / dr(1)
a2 = rA(2, j) / dr(2)
a3 = yA(2) / dy(j - 1)
UA = 1 / (kT / (hHeat * yA(2)) + dy(j) / yA(2))
dt(8) = dVol(2, j) / (Alpha * (a1 + a2 + a3 + UA))
For i = 3 To Nr - 2
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j - 1)
    UA = 1 / (kT / (hHeat * yA(i)) + dy(j) / yA(i))
    MinTime = dVol(i, j) / (Alpha * (a1 + a2 + a3 + UA))
    If MinTime < dt(8) Then dt(8) = MinTime
Next i

' Interior nodes
j = 3
a1 = rA(1, j) / dr(1)
a2 = rA(2, j) / dr(2)
a3 = yA(1) / dy(j)
a4 = yA(1) / dy(j - 1)
dt(9) = dVol(2, j) / (Alpha * (a1 + a2 + a3 + a4))
For i = 3 To Nr - 2
    a1 = rA(i - 1, j) / dr(i - 1)
    a2 = rA(i, j) / dr(i)
    a3 = yA(i) / dy(j)
    a4 = yA(i) / dy(j - 1)
    MinTime = dVol(i, j) / (Alpha * (a1 + a2 + a3 + a4))

```

```

    If MinTime < dt(9) Then dt(9) = MinTime
Next i

dtSmallest = dt(1)
For i = 2 To 9
    If dt(i) < dtSmallest Then dtSmallest = dt(i)
Next i

MinFCyl/TimeStep = dtSmallest / 2

End Function

Sub NewEaRange (MinEa As Double, MaxEa As Double)
Dim dEqTemp As Double
Dim rBestIndex As Integer, yBestIndex As Integer, i As Integer, j As Integer
Dim MaxTeqDiff As Double, TestTeqDiff As Double

rBestIndex = 1
yBestIndex = 1
MaxTeqDiff = Abs(eqTemp(1, 1, 1) - eqTemp(2, 1, 1))
For j = 2 To Ny - 1
    For i = 2 To Nr - 1
        TestTeqDiff = Abs(eqTemp(1, i, j) - eqTemp(2, i, j))
        If TestTeqDiff > MaxTeqDiff Then
            MaxTeqDiff = TestTeqDiff
            rBestIndex = i
            yBestIndex = j
        End If
    Next i
Next j

dEqTemp = eqTemp(1, rBestIndex, yBestIndex) - eqTemp(2, rBestIndex, yBestIndex)
If Abs(dEqTemp) < .001 Then
    Stop
Else
    dEqTemp = dEqTemp / (eqTemp(1, rBestIndex, yBestIndex) * eqTemp(2,
rBestIndex, yBestIndex))
    MinEa = Rg * Log(iso_k1(1, rBestIndex, yBestIndex) / iso_k1(2, rBestIndex,
yBestIndex)) / dEqTemp
    MaxEa = Rg * Log(iso_k2(1, rBestIndex, yBestIndex) / iso_k2(2, rBestIndex,
yBestIndex)) / ((eqTemp(1, rBestIndex, yBestIndex) - eqTemp(2, rBestIndex,
yBestIndex)) / (eqTemp(1, rBestIndex, yBestIndex) * eqTemp(2, rBestIndex,
yBestIndex)))

```

End If

End Sub

Sub NoCapCyl ()

Dim i As Integer, j As Integer, k As Integer

Dim EaModCount As Integer

Dim MaxEaOld As Double, MinEaOld As Double

Dim MaxEa As Double, MinEa As Double, AvgEa As Double, AvgKref As Double

Dim Z As Double

Nr = NodesDim1

Ny = NodesDim2

Radius = Dim1

Height = Dim2

IsBadFilePair = False

If Ea2 > Ea1 Then

MaxEaOld = Ea2

MinEaOld = Ea1

Else

MaxEaOld = Ea1

MinEaOld = Ea2

End If

Call SetFCylDimensions

TimeStep = MinFCylTimeStep()

EaModCount = 0

Do

ReDim eqTemp(2, Nr - 1, Ny - 1), eqTime(2, Nr - 1, Ny - 1)

ReDim iso_k1(2, Nr - 1, Ny - 1), iso_k2(2, Nr - 1, Ny - 1)

ReDim FinalMassAvgConc(2)

EaModCount = EaModCount + 1

OutEPM1.txtLoopCount.Text = EaModCount

OutEPM1.mskEa1.Mask = Ea1

OutEPM1.mskEa2.Mask = Ea2

For i = 1 To 2: NumSelected

```

    Call GetRetortData(i)
    If IsBadFilePair Then Exit Do

    Call SetFCylInitialTemp

    Call FCylSimulationLoop

    Call Isothermal(i)
    If IsBadFilePair Then Exit Do
  Next i

  Call NewEaRange(MinEa, MaxEa)

  If MaxEa < 0 Or MinEa < 0 Then
    IsBadFilePair = True
    Exit Do
  ElseIf Abs(MinEa - MaxEa) < 50 And Abs(MinEa - MinEaOld) < 25 And
Abs(MaxEa - MaxEaOld) < 25 Then
    Exit Do
  ElseIf EaModCount >= 100 Then
    IsBadFilePair = True
    Exit Do
  Else
    If Ea1 = Ea2 Then Ea1 = Ea1 - .000001
    Ea1 = MinEa
    MinEaOld = Ea1
    Ea2 = MaxEa
    MaxEaOld = Ea2
  End If

Loop

If IsBadFilePair = True Then Exit Sub

  AvgEa = (MaxEa + MinEa) / 2
  AvgKref = (Kref1 + Kref2) / 2

Open OutFileName For Append As #2
Write #2, FileName1, FileName2, AvgEa, AvgKref

Close #2

End Sub

```



```
Sub Print2Graph1 ()
```

```
Dim i As Integer
```

```
OutEPM1.gphOut1.NumSets = 1
OutEPM1.gphOut1.NumPoints = Nr
OutEPM1.gphOut1.AutoInc = 1
For i = 1 To Nr
    OutEPM1.gphOut1.GraphData = T(1, i)
Next i
OutEPM1.gphOut1.DrawMode = 2
```

```
End Sub
```

```
Sub Print2Graph2 ()
```

```
Dim i As Integer
```

```
OutEPM1.gphOut2.NumSets = 2
OutEPM1.gphOut2.NumPoints = GraphIndex
OutEPM1.gphOut2.AutoInc = 0

For i = 1 To 2
    OutEPM1.gphOut2.ThisSet = i
    For j = 1 To GraphIndex
        OutEPM1.gphOut2.ThisPoint = j
        OutEPM1.gphOut2.GraphData = GraphNode(i, j)
    Next j
Next i
```

```
OutEPM1.gphOut2.DrawMode = 2
```

```
End Sub
```

```
Private Sub Print2Grid ()
```

```
Dim i As Integer, j As Integer
```

```
OutEPM1.txttNow.Text = Format(tNow / 60, "###.###")
```

```
End Sub
```

```
Function RootBisection (FileIndex As Integer, Gs() As Double, x1 As Double, x2 As Double, xacc As Double) As Double
```

```

Dim fmid As Double, f As Double, dx As Double, xmid As Double
Dim bound As Double
ReDim Preserve Gs(Nr - 1, Ny - 1)

fmid = Kref_Gs_Func(FileIndex, Gs(), x2)
f = Kref_Gs_Func(FileIndex, Gs(), x1)

If f * fmid >= 0 Then
    IsBadFilePair = True
    Exit Function
ElseIf f < 0 Then
    bound = x1
    dx = x2 - x1
Else
    bound = x2
    dx = x1 - x2
End If

Do
    dx = dx * .5
    xmid = bound + dx
    fmid = Kref_Gs_Func(FileIndex, Gs(), xmid)
    If fmid <= 0 Then bound = xmid
    If Abs(dx) < xacc Or fmid = 0 Then Exit Do
Loop

RootBisection = bound

End Function

Private Sub SetFCylDimensions ()

ReDim rA(Nr, Ny) As Double, yA(Nr) As Double, dVol(Nr, Ny) As Double
ReDim r(Nr) As Double, y(Ny) As Double
ReDim dr(Nr - 1) As Double, dy(Ny - 1) As Double
ReDim rALocation(Nr) As Double, yALocation(Ny) As Double

Dim yAsum As Double
Dim Pi As Double
Dim CheckVol

Pi = 4 * Atn(1)

' set internodal distances in radial direction

```

```

dr(Nr - 1) = Radius / (2 * Nr - 3): 'Smallest Common 'dr' Unit
For i = 1 To Nr - 2
    dr(i) = 2 * dr(Nr - 1)
Next i

' set internodal dist's in height direction
dy(Ny - 1) = Height / (2 * Ny - 3): 'Smallest common 'dy' Unit
For i = 1 To Ny - 2
    dy(i) = 2 * dy(Ny - 1)
Next i

' set radial node locations
r(1) = 0
For i = 2 To Nr
    r(i) = r(i - 1) + dr(i - 1)
Next i

' set volume element bdy locations-(log mean radius)
rALocation(1) = r(2) / 2
For i = 2 To Nr - 1
    rALocation(i) = (r(i + 1) - r(i)) / (Log(r(i + 1) / r(i)))
Next i
rALocation(Nr) = Radius

' set height node locations
y(1) = 0
For i = 2 To Ny
    y(i) = y(i - 1) + dy(i - 1)
Next i

' set locations for tops and bottoms of elements
yALocation(1) = y(2) / 2
For j = 2 To Ny - 1
    yALocation(j) = yALocation(j - 1) + dy(j - 1)
Next j
yALocation(Ny) = Height

' Vertical areas - Radial heat flow
For j = 1 To Ny
    For i = 1 To Nr
        rA(i, j) = 2 * Pi * rALocation(i) * (yALocation(j) - yALocation(j - 1))
    Next i
Next j

```

```

' Horizontal Areas - tops of elements - vertical heat flow
yA(1) = Pi * rALocation(1) * rALocation(1)
yAsum = yA(1)
For i = 2 To Nr - 2
    yA(i) = Pi * rALocation(i) * rALocation(i) - yAsum
    yAsum = yAsum + yA(i)
Next i
yA(Nr - 1) = Pi * Radius * Radius - yAsum

' Volumes
CheckVol = 0
For j = 1 To Ny
    For i = 1 To Nr
        dVol(i, j) = yA(i) * (yALocation(j) - yALocation(j - 1))
        CheckVol = CheckVol + dVol(i, j)
    Next i
Next j
FCylVol = CheckVol

```

End Sub

Private Sub SetFCylInitialTemp ()

```

ReDim T(Nr, Ny), Told(Nr, Ny)
ReDim Gs1(Nr - 1, Ny - 1), Gs2(Nr - 1, Ny - 1)
ReDim ConcRatio1(Nr - 1, Ny - 1), ConcRatio2(Nr - 1, Ny - 1)
'ReDim SimSurvConc(Nr - 1, Ny - 1)

```

' initialize temperatures

```

For j = 1 To Ny - 1
    For i = 1 To Nr
        Told(i, j) = T0
    Next i
Next j

```

```

For i = 1 To Nr - 1
    Told(i, Ny) = T0
Next i

```

' initialize G values and number of bugs per finite volume.

```

For j = 1 To Ny - 1
    For i = 1 To Nr - 1
        Gs1(i, j) = 0
        Gs2(i, j) = 0
    Next i
Next j

```

```

        ConcRatio1(i, j) = 0
        ConcRatio2(i, j) = 0
    Next i
Next j

End Sub

Sub SimSurv ()
Dim Z As Double, kRate As Double, rxnTemp As Double

' calc using 55% of temp change
If T(i, j) > Told(i, j) Then
    rxnTemp = Told(i, j) + .55 * (T(i, j) - Told(i, j))
Else
    rxnTemp = T(i, j) + .55 * (Told(i, j) - T(i, j))
End If

Z = ((121.1 + 273.15) - (rxnTemp + 273.15)) / ((121.1 + 273.15) * (rxnTemp +
273.15))
kRate = K121Sim / 60 * Exp(-EaSim / Rg * Z)

If SimSurvConc(i, j) > .001 Then
    SimSurvConc(i, j) = SimSurvConc(i, j) * Exp(-kRate * TimeStep)
Else
    SimSurvConc(i, j) = 0
End If

End Sub

```

APPENDIX D
MICROBIAL ENUMERATION: 0.0 kGy

Process	Can ID	Dilution (10 ^x)	Volume (uL)	Colonies per Volume				Concentration (CFU/ml) (C/Co)		
0	46	-3	50	40	42	32	40	9.04E+05 1.000		
				40	47	41	40			
	20			48	53	43	50			
				56	48	50	53			
1	2	-3	50	32	30	38	31	6.59E+05 0.729		
				32	28	28	30			
	5			34	31	32	34			
				42	36	36	33			
2	25	-3	50	28	28	29	29	6.33E+05 0.700		
				39	27	35	22			
	35			37	34	31	27			
				35	28	35	42			
3	31	-3	50	10	20	24	18	3.90E+05 0.432		
				17	16	19	16			
	34			17	22	20	18			
				24	23	26	22			
4	39	-3	50	12	10	16	11	2.46E+05 0.272		
				14	12	13	13			
	29			10	9	13	11			
				15	12	15	11			
5	47	-3	50	33	40	40	33	6.56E+05 0.726		
				31	35	30	31			
	48			26	40	33	35			
				28	31	32	27			
6	57	-2	50	29	24	33	36	6.19E+04 0.068		
				31	30	41	30			
	62			24	38	38	24			
				32	26	30	29			
7	28	-2	50	22	15	17	15	3.70E+04 0.041		
				26	19	16	21			
	51			20	19	11	7			
				29	24	23	12			
8	4	-1	50	31	36	28	25	7.14E+03 0.008		
				36	36	30	40			
	21			51	36	46	39			
				27	41	30	39			

Process	Can ID	Dilution (10 ^x)	Volume (uL)	Colonies per Volume				Concentration (CFU/ml) (C/Co)
9	206	-3	50	32	29	33	26	5.80E+05 0.642
				24	36	32	25	
				27	26	33	25	
10	214	-3	50	21	18	16	17	3.92E+05 0.433
				20	19	18	16	
				19	19	29	23	
11	216	-3	50	9	13	12	4	1.44E+05 0.159
				10	5	4	12	
				3	5	5	4	
12	203	-3	50	20	18	33	28	4.51E+05 0.499
				20	21	31	20	
				19	25	18	18	
13	213	-3	50	11	9	9	18	2.40E+05 0.265
				10	11	10	12	
				17	14	11	12	
14	217	-2	50	50	47	36	48	8.38E+04 0.093
				46	36	42	44	
				35	39	40	40	

APPENDIX E
MICROBIAL ENUMERATION: 1.0 kGy

Process	Can ID	Dilution (10 ^x)	Volume (μL)	Colonies per Volume			Concentration (CFU/ml) (C/Co)
0	162	-3	50	49	43	42	8.82E+05 1.000
				48	43	45	
				44	45	41	
				47	42	40	
1	152	-3	50	28	30	29	5.37E+05 0.609
				27	20	20	
				32	28	26	
				25	32	25	
2	149	-3	50	26	21	28	5.10E+05 0.578
				24	36	28	
				23	18	23	
				30	21	28	
3	115	-3	50	15	10	19	2.57E+05 0.291
				8	17	19	
				9	14	9	
				7	14	13	
4	159	-2	50	91	61	52	1.33E+05 0.151
				75	58	63	
				71	60	74	
				80	54	58	
5	100	-2	50	75	65	49	1.20E+05 0.136
				56	65	65	
				57	59	64	
				57	56	50	
6	143	-1	50	50	45	68	1.07E+04 0.012
				47	47	57	
				44	50	58	
				57	53	63	
7	166	-1	50	12	17	11	2.93E+03 0.003
				13	10	16	
				23	14	13	
				19	13	15	
8	156	-1	50	1	1	2	3.17E+02 0.0004
				1	2	3	
				3	4	0	
				2	0	0	

Process	Can ID	Dilution (10 ^x)	Volume (uL)	Colonies per Volume			Concentration (CFU/ml) (C/Co)
11	167	-3	50	14	21	23	4.43E+05 0.503
				20	31	17	
				29	26	19	
				18	24	24	
12	136	-3	50	20	20	17	3.32E+05 0.376
				16	18	17	
				12	21	17	
				9	24	8	
13	126	-3	50	14	21	13	2.82E+05 0.319
				14	13	8	
				19	19	9	
				12	18	9	
14	116	-2	50	57	70	56	1.19E+05 0.135
				44	68	71	
				54	56	64	
				67	54	54	
16	146	-3	50	14	18	25	3.75E+05 0.425
				20	22	26	
				18	17	16	
				11	15	23	
17	154	-3	50	7	13	10	2.22E+05 0.251
				10	9	18	
				6	10	20	
				11	12	7	
18	124	-3	50	15	10	13	2.83E+05 0.321
				21	17	16	
				12	10	18	
				12	16	10	
20	137	-2	50	54	51	53	1.03E+05 0.117
				54	46	52	
				73	58	39	
				48	47	42	
21	160	-2	50	36	37	39	6.60E+04 0.075
				32	20	27	
				27	21	38	
				37	41	41	
22	102	-1	50	51	50	51	1.09E+04 0.012
				64	50	62	
				56	59	57	
				44	53	58	

APPENDIX F
MICROBIAL ENUMERATION: 3.0 kGy

Process	Can ID	Dilution (10 ^x)	Volume (μ L)	Colonies per Volume			Concentration (CFU/ml) (C/Co)
0	117	-3	50	33	38	47	7.73E+05 1.000
				34	39	44	
				40	44	40	
				22	44	39	
1	134	-3	50	25	25	22	4.17E+05 0.539
				20	22	21	
				15	14	18	
				32	19	17	
2	112	-3	50	22	28	22	4.10E+05 0.530
				17	25	18	
				14	15	20	
				22	21	22	
3	131	-2	50	83	102	110	1.78E+05 0.230
				87	101	87	
				75	79	98	
				80	84	79	
4	163	-2	50	18	28	24	4.95E+04 0.064
				27	27	20	
				30	22	29	
				26	22	24	
5	103	-2	50	18	18	23	4.43E+04 0.057
				27	14	23	
				24	19	18	
				23	28	31	
6	107	-1	50	9	9	13	2.37E+03 0.003
				18	15	6	
				11	6	11	
				17	10	17	

Process	Can ID	Dilution (10 ^x)	Volume (uL)	Colonies per Volume			Concentration (CFU/ml) (C/Co)
9	123	-3	50	21	31	19	4.42E+05 0.571
				24	21	19	
				22	21	19	
				23	22	23	
10	106	-3	50	24	19	21	4.07E+05 0.526
				20	26	26	
				15	16	23	
				13	22	19	
11	121	-3	50	16	13	14	3.38E+05 0.438
				26	12	16	
				20	13	27	
				16	12	18	
12	110	-3	50	11	11	16	2.28E+05 0.295
				7	13	22	
				7	9	13	
				6	11	11	
13	158	-2	50	78	75	75	1.62E+05 0.210
				79	85	75	
				99	86	78	
				97	74	73	
14	165	-2	50	31	39	38	6.85E+04 0.089
				34	38	35	
				40	37	30	
				22	33	34	

Process	Can ID	Dilution (10 ^x)	Volume (uL)	Colonies per Volume			Concentration (CFU/ml) (C/Co)
15	151	-3	50	37	22	13	3.50E+05 0.453
				11	18	12	
				15	20	13	
				21	18	10	
16	104	-3	50	16	14	18	2.58E+05 0.334
				12	14	11	
				11	10	13	
				7	13	16	
17	118	-3	50	9	9	11	1.97E+05 0.254
				7	6	10	
				11	6	13	
				13	13	10	
18	128	-2	50	67	72	77	1.49E+05 0.193
				68	67	70	
				70	92	68	
				84	85	74	
19	147	-2	50	54	44	40	9.40E+04 0.122
				45	50	42	
				45	44	59	
				50	43	48	
20	114	-2	50	37	27	42	6.57E+04 0.085
				26	27	41	
				30	30	26	
				31	42	35	
21	130	-2	50	15	13	18	2.80E+04 0.036
				17	8	20	
				17	16	11	
				14	13	6	
22	153	-1	50	14	11	5	2.08E+03 0.003
				11	8	14	
				15	8	15	
				5	9	10	

APPENDIX G
PROCESS PAIR DATA: 0.0 kGy

Process Pair Index	Process # (C/Co)	Process # (C/Co)	Ea (J/mol)	k121 (1/min)
1	1 0.725	9 0.642	198,900	0.138
2	1 0.725	10 0.434	241,772	0.256
3	1 0.725	11 0.159	276,506	0.421
4	1 0.725	12 0.499	222,852	0.195
5	1 0.725	13 0.265	237,293	0.240
6	1 0.725	14 0.093	255,632	0.312
7	8 0.008	11 0.159	198,280	0.234
8	8 0.008	12 0.499	154,468	0.130
9	8 0.008	13 0.265	179,467	0.182
10	8 0.008	14 0.093	205,742	0.259
11	2 0.700	10 0.434	346,349	0.591
12	2 0.700	11 0.159	371,003	0.836
13	2 0.700	12 0.499	294,807	0.285
14	2 0.700	13 0.265	303,346	0.322
15	2 0.700	14 0.093	316,304	0.386
16	3 0.431	9 0.642	290,312	0.313
17	3 0.431	10 0.434	322,619	0.490
18	3 0.431	11 0.159	350,471	0.721
19	3 0.431	12 0.499	277,277	0.261
20	3 0.431	13 0.265	287,424	0.300
21	3 0.431	14 0.093	302,017	0.368
22	4 0.272	10 0.434	283,962	0.360
23	4 0.272	11 0.159	317,546	0.568
24	4 0.272	12 0.499	249,393	0.225
25	4 0.272	13 0.265	262,451	0.269
26	4 0.272	14 0.093	279,811	0.341

Process Pair Index	Process #	(C/Co)	Process #	(C/Co)	Ea (J/mol)	k121 (1/min)
27	5	0.072	9	0.642	152,401	0.089
28	5	0.072	10	0.434	212,025	0.200
29	5	0.072	11	0.159	254,956	0.359
30	5	0.072	12	0.499	201,055	0.172
31	5	0.072	13	0.265	219,184	0.221
32	5	0.072	14	0.093	240,686	0.296
33	6	0.068	9	0.642	141,918	0.080
34	6	0.068	10	0.434	203,143	0.186
35	6	0.068	11	0.159	246,710	0.338
36	6	0.068	12	0.499	195,218	0.167
37	6	0.068	13	0.265	213,835	0.215
38	6	0.068	14	0.093	235,660	0.290
39	7	0.041	9	0.642	143,983	0.082
40	7	0.041	10	0.434	209,489	0.196
41	7	0.041	11	0.159	254,957	0.359
42	7	0.041	12	0.499	198,965	0.170
43	7	0.041	13	0.265	217,967	0.219
44	7	0.041	14	0.093	240,251	0.295
45	9	0.642	12	0.499	258,513	0.236
46	9	0.642	13	0.265	283,987	0.296
47	9	0.642	14	0.093	313,726	0.383
48	10	0.434	13	0.265	229,657	0.232
49	10	0.434	14	0.093	274,689	0.334
50	11	0.159	13	0.265	138,929	0.147
51	11	0.159	14	0.093	217,313	0.271

APPENDIX H
PROCESS PAIR DATA: 1.0 kGy

Process Pair Index	Process #	Process (C/Co)	Process #	Process (C/Co)	Ea (J/mol)	k121 (1/min)
1	7	0.003	11	0.502	88,052	0.088
2	7	0.003	12	0.376	125,436	0.149
3	7	0.003	13	0.320	91,297	0.092
4	7	0.003	14	0.135	123,588	0.145
5	7	0.003	22	0.012	187,087	0.349
6	7	0.003	16	0.425	166,003	0.261
7	7	0.003	17	0.252	179,231	0.313
8	7	0.003	18	0.320	121,904	0.142
9	7	0.003	20	0.117	154,883	0.224
10	7	0.003	21	0.075	152,068	0.215
11	8	0.0004	22	0.012	176,665	0.336
12	8	0.0004	16	0.425	145,246	0.220
13	8	0.0004	17	0.252	162,745	0.279
14	8	0.0004	18	0.320	101,991	0.123
15	8	0.0004	20	0.117	141,053	0.208
16	8	0.0004	21	0.075	139,379	0.204
17	1	0.609	11	0.502	144,115	0.167
18	1	0.609	12	0.376	157,479	0.205
19	1	0.609	13	0.320	129,817	0.133
20	1	0.609	14	0.135	147,869	0.177
21	1	0.609	16	0.425	180,699	0.293
22	1	0.609	17	0.252	189,953	0.338
23	1	0.609	18	0.320	142,611	0.163
24	1	0.609	20	0.117	167,154	0.238
25	1	0.609	21	0.075	163,841	0.226

Process Pair Index	Process		Process		Ea	k121
	#	(C/Co)	#	(C/Co)	(J/mol)	(1/min)
26	2	0.578	11	0.502	267,925	0.574
27	2	0.578	12	0.376	267,858	0.573
28	2	0.578	13	0.320	219,064	0.286
29	2	0.578	14	0.135	229,087	0.330
30	2	0.578	16	0.425	264,544	0.547
31	2	0.578	17	0.252	266,438	0.562
32	2	0.578	18	0.320	206,761	0.240
33	2	0.578	20	0.117	225,415	0.313
34	2	0.578	21	0.075	217,253	0.279
35	2	0.578	22	0.012	247,244	0.428
36	3	0.291	12	0.376	235,686	0.428
37	3	0.291	13	0.320	186,521	0.218
38	3	0.291	14	0.135	201,513	0.268
39	3	0.291	16	0.425	241,200	0.462
40	3	0.291	17	0.252	245,574	0.490
41	3	0.291	18	0.320	183,663	0.210
42	3	0.291	20	0.117	206,616	0.288
43	3	0.291	21	0.075	199,496	0.261
44	3	0.291	22	0.012	231,981	0.407
45	4	0.151	12	0.376	238,694	0.440
46	4	0.151	13	0.320	188,935	0.223
47	4	0.151	14	0.135	203,688	0.273
48	4	0.151	16	0.425	243,340	0.469
49	4	0.151	17	0.252	247,491	0.497
50	4	0.151	18	0.320	185,281	0.212
51	4	0.151	20	0.117	208,090	0.290
52	4	0.151	21	0.075	200,833	0.262
53	4	0.151	22	0.012	233,294	0.409

Process Pair Index	Process #	(C/Co)	Process #	(C/Co)	Ea (J/mol)	k121 (1/min)
54	5	0.136	12	0.376	292,819	0.717
55	5	0.136	13	0.320	233,139	0.321
56	5	0.136	14	0.135	242,827	0.366
57	5	0.136	16	0.425	282,021	0.620
58	5	0.136	17	0.252	282,387	0.623
59	5	0.136	18	0.320	214,951	0.251
60	5	0.136	20	0.117	234,239	0.326
61	5	0.136	21	0.075	224,669	0.286
62	5	0.136	22	0.012	256,643	0.441
63	6	0.012	11	0.502	147,650	0.173
64	6	0.012	12	0.376	167,887	0.227
65	6	0.012	13	0.320	124,670	0.127
66	6	0.012	14	0.135	151,174	0.181
67	6	0.012	16	0.425	195,627	0.329
68	6	0.012	17	0.252	205,557	0.376
69	6	0.012	18	0.320	143,556	0.164
70	6	0.012	20	0.117	174,015	0.246
71	6	0.012	21	0.075	169,384	0.231
72	6	0.012	22	0.012	204,779	0.372
73	11	0.502	16	0.425	257,926	0.522
74	11	0.502	17	0.252	264,184	0.554
75	11	0.502	18	0.320	140,839	0.161
76	11	0.502	20	0.117	188,781	0.265
77	11	0.502	21	0.075	179,780	0.241
78	11	0.502	22	0.012	232,492	0.408

Process Pair	Process		Process		Ea	k121
Index	#	(C/Co)	#	(C/Co)	(J/mol)	(l/min)
79	12	0.376	22	0.012	229,133	0.403
80	12	0.376	17	0.252	263,491	0.551
81	12	0.376	18	0.320	118,202	0.138
82	12	0.376	20	0.117	178,928	0.252
83	12	0.376	21	0.075	170,396	0.232
84	12	0.376	22	0.012	229,133	0.403
85	13	0.320	22	0.012	282,079	0.476
86	13	0.320	18	0.320	177,641	0.202
87	13	0.320	20	0.117	235,807	0.328
88	13	0.320	21	0.075	214,838	0.276
89	13	0.320	22	0.012	282,079	0.476
90	14	0.135	22	0.012	276,111	0.468
91	14	0.135	18	0.320	114,832	0.135
92	14	0.135	21	0.075	196,241	0.258
93	14	0.135	22	0.012	276,111	0.468

APPENDIX I
PROCESS PAIR DATA: 3.0 kGy

Process Pair Index	Process #	(C/Co)	Process #	(C/Co)	Ea (J/mol)	k121 (1/min)
1	1	0.539	10	0.526	274,356	1.501
2	1	0.539	11	0.473	138,552	0.190
3	1	0.539	12	0.295	160,101	0.267
4	1	0.539	13	0.210	145,592	0.213
5	1	0.539	14	0.089	144,506	0.209
6	1	0.539	16	0.334	199,021	0.484
7	1	0.539	17	0.255	161,901	0.274
8	1	0.539	18	0.193	166,398	0.294
9	1	0.539	19	0.122	165,480	0.290
10	1	0.539	20	0.085	161,168	0.271
11	1	0.539	21	0.036	169,278	0.307
12	2	0.530	11	0.473	281,814	0.810
13	2	0.530	12	0.295	288,035	0.885
14	2	0.530	13	0.210	250,695	0.521
15	2	0.530	14	0.089	236,722	0.427
16	2	0.530	16	0.334	312,006	1.241
17	2	0.530	17	0.255	245,540	0.484
18	2	0.530	18	0.193	247,336	0.496
19	2	0.530	19	0.122	237,140	0.429
20	2	0.530	20	0.085	227,800	0.376
21	2	0.530	21	0.036	231,446	0.396
22	3	0.230	11	0.473	238,963	0.534
23	3	0.230	12	0.295	251,630	0.635
24	3	0.230	13	0.210	216,353	0.392
25	3	0.230	14	0.089	205,222	0.336
26	3	0.230	16	0.334	284,027	0.988
27	3	0.230	17	0.255	218,938	0.406
28	3	0.230	18	0.193	221,971	0.423
29	3	0.230	19	0.122	214,109	0.380
30	3	0.230	20	0.085	205,704	0.338
31	3	0.230	21	0.036	211,375	0.366

Process Pair Index	Process		Process		Ea	k121
	#	(C/Co)	#	(C/Co)	(J/mol)	(1/min)
32	4	0.064	11	0.473	188,848	0.323
33	4	0.064	12	0.295	209,406	0.429
34	4	0.064	13	0.210	181,045	0.290
35	4	0.064	14	0.089	174,458	0.265
36	4	0.064	16	0.334	249,433	0.742
37	4	0.064	17	0.255	192,339	0.339
38	4	0.064	18	0.193	196,510	0.359
39	4	0.064	19	0.122	191,698	0.336
40	4	0.064	20	0.085	184,772	0.306
41	4	0.064	21	0.036	192,221	0.339
42	5	0.057	11	0.473	257,835	0.642
43	5	0.057	12	0.295	268,358	0.740
44	5	0.057	13	0.210	228,861	0.435
45	5	0.057	14	0.089	215,700	0.364
46	5	0.057	16	0.334	298,928	1.116
47	5	0.057	17	0.255	228,438	0.432
48	5	0.057	18	0.193	231,158	0.448
49	5	0.057	19	0.122	221,950	0.396
50	5	0.057	20	0.085	212,783	0.350
51	5	0.057	21	0.036	217,996	0.376
52	6	0.003	12	0.295	158,423	0.262
53	6	0.003	13	0.210	137,252	0.197
54	6	0.003	14	0.089	137,157	0.197
55	6	0.003	16	0.334	213,497	0.548
56	6	0.003	17	0.255	161,547	0.274
57	6	0.003	18	0.193	167,457	0.296
58	6	0.003	19	0.122	166,156	0.291
59	6	0.003	20	0.085	160,715	0.270
60	6	0.003	21	0.036	170,692	0.309

Process Pair		Process		Process		Ea	k121
Index	#	(C/Co)	#	(C/Co)	(J/mol)	(1/min)	
61	9	0.572	15	0.453	189,379	1.166	
62	10	0.526	16	0.334	132,924	0.269	
63	10	0.526	17	0.255	99,809	0.170	
64	10	0.526	18	0.193	109,091	0.194	
65	10	0.526	19	0.122	115,951	0.214	
66	10	0.526	20	0.085	114,365	0.209	
67	10	0.526	21	0.036	129,078	0.256	
68	11	0.473	17	0.255	196,044	0.348	
69	11	0.473	18	0.193	204,043	0.377	
70	11	0.473	19	0.122	193,864	0.340	
71	11	0.473	20	0.085	182,070	0.302	
72	11	0.473	21	0.036	194,192	0.341	
73	12	0.295	17	0.255	165,641	0.282	
74	12	0.295	18	0.193	178,229	0.318	
75	12	0.295	19	0.122	173,029	0.303	
76	12	0.295	20	0.085	162,461	0.273	
77	12	0.295	21	0.036	178,810	0.320	
78	13	0.210	17	0.255	227,139	0.429	
79	13	0.210	18	0.193	237,148	0.466	
80	13	0.210	19	0.122	210,122	0.372	
81	13	0.210	20	0.085	190,088	0.314	
82	13	0.210	21	0.036	205,364	0.357	
83	14	0.089	17	0.255	308,292	0.724	
84	14	0.089	18	0.193	304,452	0.704	
85	14	0.089	19	0.122	238,390	0.432	
86	14	0.089	20	0.085	206,743	0.340	
87	14	0.089	21	0.036	221,711	0.381	

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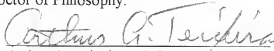
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BIOGRAPHICAL SKETCH

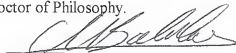
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I certify that I have read this study and that in my opinion it conforms to acceptable standards of scholarly presentation and is fully adequate, in scope and quality, as a dissertation for the degree of Doctor of Philosophy.



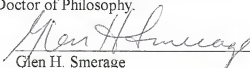
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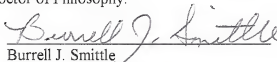
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